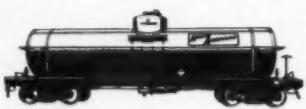


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**THE NATIONAL
Provisioner**

VOLUME 123 SEPTEMBER 30, 1950 NUMBER 14

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DAILY MARKET SERVICE

(Mail and Wire)
E. T. NOLAN, Editor

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THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, Chairman of the Board
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Published weekly at 407 S. Dearborn St., Chicago (5), Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, October 9, 1919, in the Post Office at Chicago, Ill., under the act of March 3, 1879.



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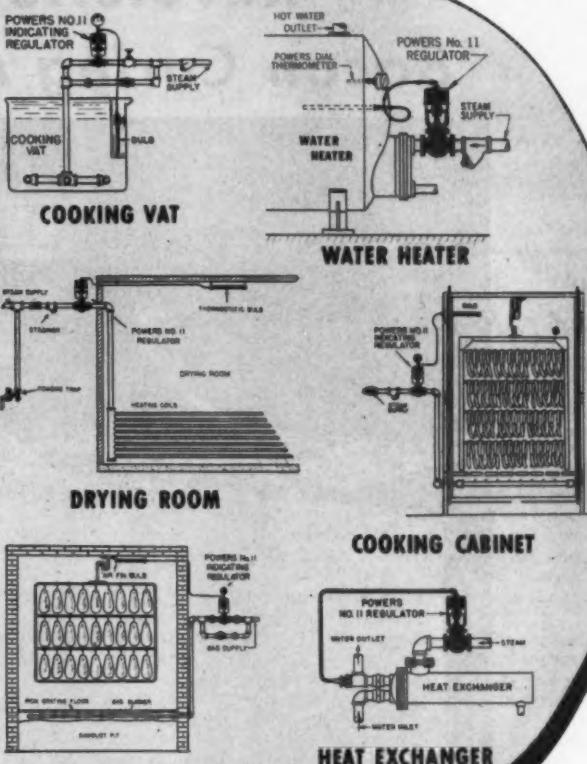
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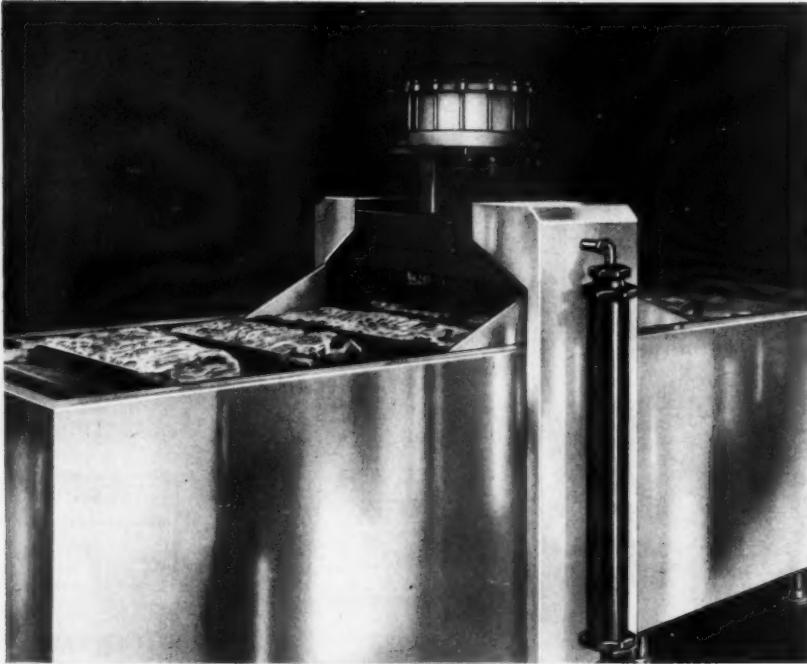
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Plan Industrial Show for Packers

Tentative plans for an annual international meat packing and food processing exposition at the International Amphitheatre in Chicago will be announced on September 30 by A. H. Noelke at the annual meeting of the Meat Industry Supply and Equipment Association, which will convene at 10:30 a.m. in the Illinois room of the Palmer House, Chicago.

The proposed exposition—a type of show such as is now operating successfully in many fields—would be primarily educational and provide instructive demonstrations and programs of specific interest and value to packers in their own operations. It would also provide more adequate facilities for manufacturers of equipment and supplies to exhibit and sell their products to packers, sausage manufacturers and others in the meat and food processing industry from all over the United States. Various industry agencies and trade associations likewise could publicize their activities at the show.

The plan, which is based on a sound analysis of meat industry practices, has already won advance approval of many leading packers and firms who supply packers. It would be managed by an independent corporation with a staff skilled in trade show management, and operated under the guidance of an advisory board, which would include meat packing and supply firm representatives.

Noelke states that although the proposed exposition would coincide in 1951 (April 14 through 19 inclusive) with the meeting of the National Independent Meat Packers Association, subsequent expositions would be scheduled for a time and place suitable for all segments of the industry, as recommended by the board.

Brannan Sees No Need for Controls

Secretary of Agriculture Charles F. Brannan this week repeated the view that there is no need for price or rationing controls on any agricultural product. He again pointed out that all agricultural commodities except cotton are plentiful. However, Washington reports indicate that the government is going ahead with consideration and planning on wage and price restrictions. Some sources believe that the administration is extremely sensitive on the subject of meat prices, and that controls might be imposed earlier than had been expected. Two of the trade associations in the meat packing industry have recently issued analyses rejecting the concept that controls are necessary.

Meat Consumption to Increase

Seasonal increases in meat supplies are expected to boost per capita consumption about one-sixth in the last quarter of 1950 compared with the current quarter, R. J. Eggert, associate marketing director of the American Meat Institute, said last week in Chicago to guests of Armour and Company on its livestock and meat industry tour. People, on the average, will be eating about 4 per cent more meat than they did in the last quarter of 1949. While consumer demand for meat is expected to increase with rising incomes, the gain will not offset the seasonal expansion in supplies and a moderate drop in prices is expected by the USDA. Large feed crops over the past three years mean that meat output in 1951 will probably be 1,000,000,000 lbs. above 1950.

Changes in Speakers and Places

The annual meeting of MISEA during the AMI convention will be held in the Illinois room of the Palmer House, instead of Room 9 as previously announced. It will begin at 10:30 a.m. Saturday. . . . A dinner meeting of regional chairmen has been scheduled for Monday at 6 p.m. in Room 9. Emery T. Filbey, vice president emeritus of the University of Chicago, will speak . . . J. W. Coffman, Kingan & Co. vice president, who was to discuss new developments in curing bacon at the scientific and operating sectional meeting, will not be able to attend the convention because of illness. T. A. D. Jones, manager, technical service of Kingan, will present the paper. . . . The War Meat Board breakfast, which has become an annual affair, will be Tuesday morning at 8 o'clock in Room 7. . . . A luncheon for 50-year veterans will be held Monday at 12:15 in Room 5. Emblems will be presented that morning.

LATE
NEWS
OF THE ➔
AMI
MEETING

Simplify.

TWO DAYS of around the clock effort by millwrights and welders completed the installation of the new pork cutting department at the Cudahy Brothers Co. plant in Cudahy, Wis. Down to the tightening of the last bolt, the complex task moved without a hitch and on schedule. The completion of the construction job provides the firm with one of the most modern and thoroughly mechanized pork cutting departments in the industry. The capacity of the new pork cut is 600 hogs per hour.

The certainty with which the installation work was carried out and the trouble-free shakedown of the whole line in actual performance, was the result of the collective efforts of the plant's engineering department, production management and the employees who quickly and readily adjusted their work habits to the new setup.

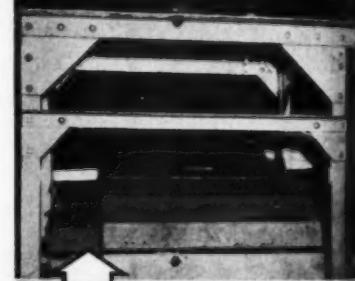
Under the general guidance of Uno Olson, plant engineer, practical improvised concrete bases were set for the machinery prior to installation. The close tolerances to which the equipment had to be ordered by the engineering department, and furnished by Allbright-Nell Co., the supplier of all the equipment, is apparent.

The knitting of all the cutting and trimming work into one integrated operation, the elimination of fatigue from any of the butcher operations and the coordinated packaging of fresh cuts are among the major operating procedures achieved in the new department. J. K. Stark, works manager and S. W. Raphael, general superintendent, after visiting a number of packing plants in the country worked closely with the company's and the supplier's engineering departments in formulating plans for the desired efficiency and control.

Conveyor movement in connection with the operations begins in the hog chill bays which are located one level below the cutting floor.

This operation is shown in the upper right hand photo. Highlights of the new hog cut will be described in sequence and also can be traced pictorially by following the arrows on this and the next two pages.

A side finger conveyor brings the hogs from the cooler to the cut down station. The innovations in this conveyor are that it runs the entire width of the hog cooler and that it is one single conveyor. In some plants hogs are conveyed to the cutdown station from chill cooler, but it is generally neces-





Unify Hog Cut Breakdown

sary to push the hogs from the bay rails to the finger pick up station. At the Cudahy Bros. plant the hogs are fed directly from the bay rails to the finger conveyor, each bay rail having its own pick up station. Two men are required for the operation, one to push the hogs to the head of the rail and one to guide them into the fingers.

A saving in drive sprockets and motors results from having a single conveyor unit do the entire job. The cut-down station is the front end of a 43-ft. breakdown table top conveyor. The breakdown station is the base of an E-shaped equipment layout with the primal cut breakdown conveyors forming the three fingers of the E.

After the carcass is cut down, the trolley and the steel gambrels are placed on a light weight carrier type conveyor which carries them to the cleaning station located one floor above in the plant's cooper shop. The carrier is a light weight type hook. The entire cleaning operation is mechanical as the

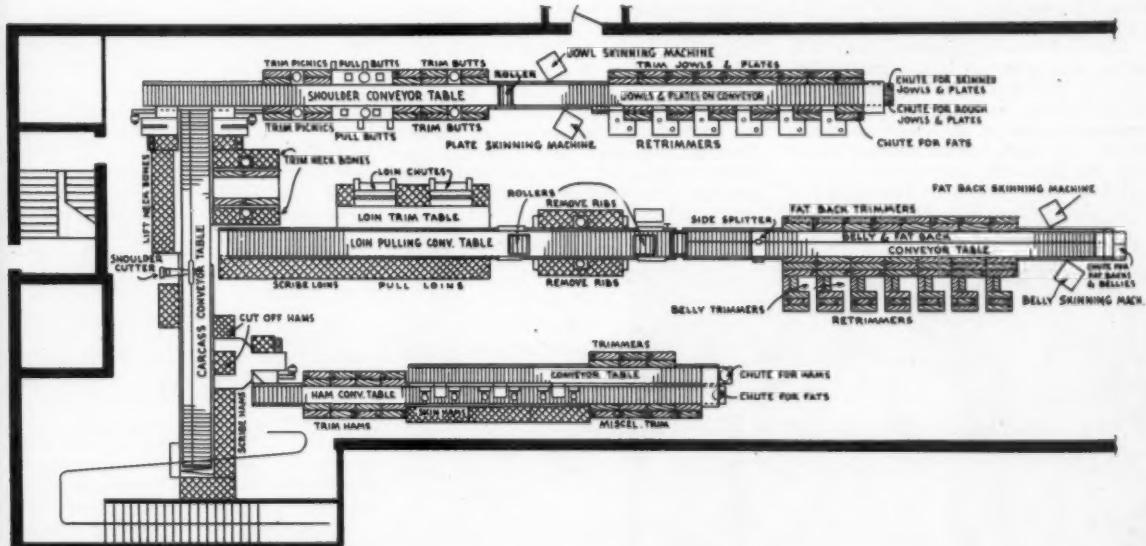
conveyor carries the units through a cleaning solution and hot water rinse, through an oil bath equipped with a drip section and then on into a storage area in the hog killing department located in another building. The cleansing and rinsing solutions are contained in one large steel tank equipped with a metal divider through which the equipment passes. (See top left photo on opposite page.)

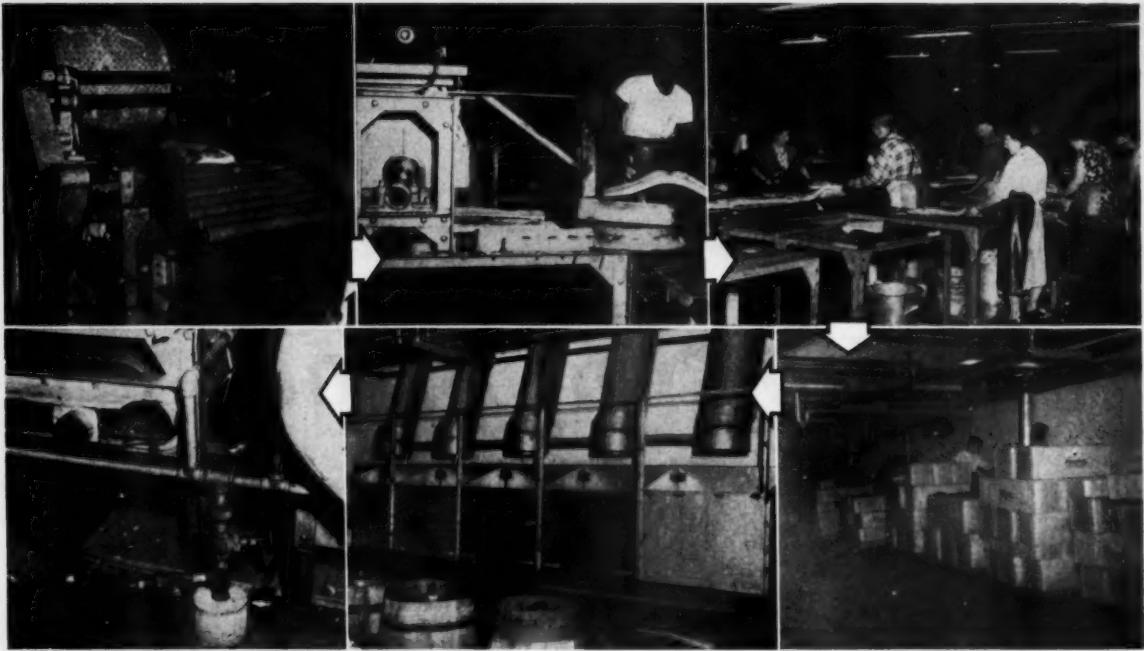
For the oil bath the plant uses a standard industrial oil since it was found that lubricating oils did not penetrate to the bearings of the trolley. Because of the frequency with which the trolleys pass through the lighter industrial oil, this grade provides sufficient lubricating protection.

At the cutdown station the carcasses are positioned for ham scribing with a portable saw and an outer cutting of the shoulder with a shoulder knife. The hams are cut off at a U-shaped station with the arms of the U forming the slides. The shoulders are then removed

by the shoulder knife. The shoulder knife is set on a hydraulic base which permits adjustments for cutting depth for carcasses of various averages. The shoulder knife operator, who has a full view of the loin and belly processing table as they are directly in front of him, controls movement of the table.

Moving forward, the side is deflected onto the loin and belly table top conveyor, while the shoulders continue to the neckbone lifting station. As the neckbones are lifted they are flipped to the trimmers whose specially designed table is located on the inner side of the breakdown table. The trimmers are stationed along both sides of the table. A chute carries the neck bones to a third floor packing station. The trimmings are funneled by means of a metal backdrop chute into a neck bone trimmings truck located underneath the table. As the trimmings are removed on the trimming board they are virtually pushed into the chute with the same knife movement. The arrangement provides work area





that is uncluttered in any way with product and the work is simplified. The heavy shoulder is not handled to lift the neckbone nor do the shoulders crowd the work area since they are in a constant forward movement. (See lower left photo on page 8.)

The shoulder cut continues forward until it reaches the butt and picnic cutting station. Two hand saws, one on each side of the breakdown table, are required for the operation. Since the plant makes most of its picnics into long cuts, additional hock saws are not required. The picnic and butt portion glide down from the saw onto the 87-ft. shoulder trimming table which, at the point of glide, is equipped with a 6-in. high baffle.

The picnics are trimmed, the butts pulled and trimmed in a straight line pattern. For butt pulling, simple retaining prongs have been welded to the stationary edge of the conveyor table. There is no lifting of the butt section to pull the butt. The butt is quickly impaled on the prong with one hand and then pulled with a butt lifting knife.

Picnics and butts are chuted to their packing stations on the floors below.

The jowls and plates continue forward and pass under a 20-in. diamond roller. Originally the roller had an oil fluid for pressing the two cuts, but management found that variation in the product prevented uniform pressing and that jowls and plates from light hogs would be pressed out of shape. The roller now functions as a conventional spring pressure unit. It has also been necessary to place a metal bar across the face of the roller since the diamond cleats on the roller were insufficient to pull thicker meats under the cylinder. An unusual feature of the roller is its independent gear head drive which permits movement of the roller to any part of the conveyor without requiring a major alteration since its power source is independent from that of the conveyor. After passing under the roller the jowls and plates are fleshed on mechanical skinners. (See lower right photo on page 8 in which the independent gear head motor may be discerned in the background.)

The cuts then pass, along with the trimmings from the picnics and butts to trimming and rettrimming workers. The trimmers are located on one side of the table top conveyor and the retrimmers on the other. The work area of the retrimmers is provided with openings through which the trimmings are guided into the correct pans for movement to the scaling station. The trimming pans are set on a shelf. With the pans above floor level, periodic cleanup can be done easily and quickly and the overall housekeeping job is simplified. Furthermore, it is easier and simpler to move the loaded pan. (Pans are used since the operators are on an incentive basis.)

With the retrimmers located on one side of the conveyor table, the company has installed an auxiliary fat conveyor which runs parallel with the main conveyor. The fat conveyor, which is set 6-in. below, carries the fat from the trimmings to a special chute from which it is collected for movement to the refinery. The plates and jowls are chuted to packaging stations. The arrangement reduces the equipment needed to handle the trimmed fats from each operator and provides them with free working area.

The other outer bar of the E-shaped cutting department is the ham conveyor table. Here, again, equipment layout is used to expedite work. The hams slide from the breakdown conveyor onto a table equipped with a band saw. After hock and foot removal, the hams slide again onto the 55-ft. ham conveyor. In this plant all the ham skinning saddles are located on one side of the conveyor. After skinning, the hams slide onto an auxiliary 37-ft. ham conveyor for the



MEN CLOSELY connected with the Cudahy Bros. cut floor operation are: left to right, Linus Driscoll, cut foreman; Sam W. Raphael, plant superintendent, and Van Kosmatka, plant engineer.

INVEST NOW IN A B & D HOG BACKBONE MARKER OR CARCASS SPLITTER

**Amortize Your Investment Quickly!
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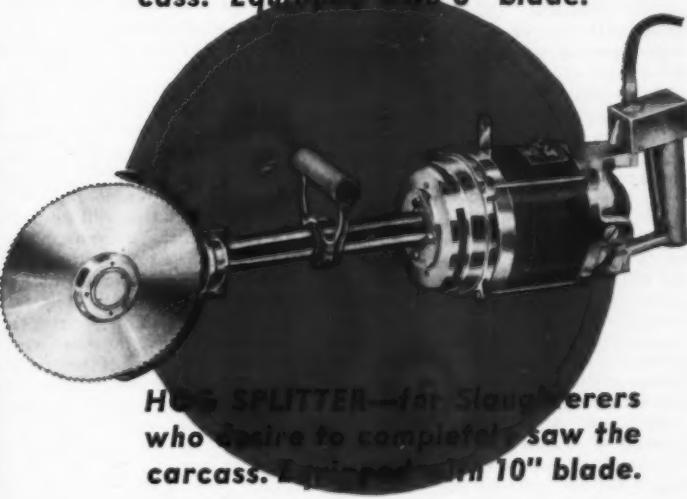
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ham trimming operations while the ham skins travel on the main conveyor to the trimmers. By moving the specific meat to the operators who are to handle it, the work is simplified. Furthermore, the chances for trimmable meats riding underneath or alongside of the ham past the trimmers and onto the fat chute is eliminated.

The table tops in front of the trimmers are equipped with openings through which the trimmings are dropped into shelved pans.

The center of the E is the loin conveyor. After positioning the sides, the ribs are scribed and the side fixed on prongs welded to the flights of the conveyor on 40-in. centers. The flight top lugs are considered by management to be an improvement over the side holding press for the forward movement of the conveyor helps pull the loin pulling knife through the meat. The prongs in no way lessen the degree of skill required, but they do greatly lessen the physical effort required. (See top center photo on page 9.)

Loins are trimmed and chuted to the packaging station. The side then passes under a roller which is filled with 175 lbs. of oil to supplement the usual spring pressure. The ribs are then lifted with Denver knives and the side again passed under a roller likewise filled with oil.

In coming from the last roller the pressed side passes a roller slide. The top roller of this gravity conveyor is square to prevent the side from sliding in between shaft and the end of the loin conveyor. The force impelling the side is provided by the loin conveyor and, since the side is heavy, it has a tendency to slide into any opening. If the first of the flights in the conveyor were roller type, it would help to slide the belly side down onto the floor. The square flight, however, throws the belly upward placing it on the closely spaced rollers of the conveyor section. (See top left photo on page 10.)

The sides are then set for the side splitter. A shadow light is used to position the belly before reaching knife. In line with the splitting knife the plant has installed a plow divider which deflects the two cuts, directing them to the proper trimmer. In the arrangement of the belly trimmers station the retrimmers have been located directly behind the trimmers. A two-fold purpose is served. First, space requirements are reduced since the belly and fat back conveyor is 51 ft. long and with the loin conveyor make a total running length of 105 ft. Since this is the only part of the conveyor needing the extra length, its extension would require excessive space. Second, it simplifies division of work as each trimmer must keep pace with the belly trimmer. Again the trimming pans are located beneath the tables. Each of the cuts is chuted to the proper level for packing or grading for movement into cure or fresh freezer storage.

(Continued on page 23.)

Safety Problem Analysis, Plant Tours, Medics' Talks to be Featured at Meat Safety Meeting

"What's Your Problem," a panel discussion designed to provide the answers to all safety problems of meat packers, promises to be one of many interesting sessions at the approaching meat packing section meeting at the thirty-eighth National Safety Congress. The meat packing section will hold its sessions from Monday, October 16, through Wednesday at the Stevens hotel, Chicago.

The panel discussion, which will include the first days activities, will have as participants Martin Cernethis, safety director of John Morrell & Co., Ottumwa; Dr. K. F. Kapov, medical director, Armour and Company, Chicago; E. F. Peters, safety supervisor, Swift & Company, South St. Paul; Joseph E. F. Peters, safety supervisor, Swift & Company, Sioux Falls, and Alex Spink, master mechanic, Kingan & Co.

According to W. N. Davis, staff representative of the National Safety Council, the group will attempt to answer any question submitted to it by any packer at the meeting. However, questions concerning the safeguarding of complex machinery should be mailed to Davis prior to the meeting for study by the industry experts and engineers.

A supplement to the question period will be furnished in the safety inspection trip to the Swift & Company Chicago plant on Wednesday, October 18. Bus transportation will be provided by Swift from the Stevens hotel to the plant for all out-of-town packers. After visits to key departments, an early luncheon will be provided by Swift. Following discussion of the trip, the executive committee of the meat packing section will convene at the plant and all meat packers are invited to attend.

The panel discussion on safety questions and the plant inspection trip are only two of the interesting features planned for the meat packing section meeting. Monday's session, at which Arthur Schmuhl, safety director, Wilson & Co., Chicago, will preside, features speeches by two top operating executives. J. C. Williams, assistant superintendent of the Chicago plant of Wilson & Co., will discuss safety in pork cutting, with special reference to safety equipment for this department.

Another industry veteran, F. A.

Patent Office Refuses to Register "Cube Steak"

The U. S. Patent Office has refused registration of the term "Cube Steak" as a trademark for a machine to make meat tender, it has been reported. The office held that the term "Cube Steak" is generic and that the evidence did not show it had become distinctive of the machine. The application was filed by Cube Steak Machine Co.

Crabb, general superintendent of the Fort Dodge division of the Tobin Packing Co., will discuss hot water cleaning hazards and their prevention. In view of the extensive cleanup operations performed in the meat plants, his topic should be interesting to all operating and safety personnel.

Industrial hygiene problems in the meat industry will be the topic discussed Tuesday by a panel of packing-house doctors. Dr. Tracy Barber, director of the medical department, Geo. A. Hormel & Co., Austin, will describe the work his company has done in brucellosis control. Hormel has drastically reduced the time required to cure and to date has eliminated recurrence of the illness in individuals. Dr. J. C. Troxel, medical director of the Swift Chicago plant, will tell how "The Doctor Works for Safety." Dr. K. F. Kapov, medical director, Armour and Company, Chicago will describe the part that pre-employment physical examinations and periodic physical checkups play in accident prevention and in building employee good will. A discussion period will follow.

"Making Our Employees Safety Conscious" will be the topic of R. A. Westra, manager of safety, Hotpoint, Inc., Chicago. Speaking from experience as safety director of a company which expanded its working force from 2,000 to 10,000 in a short period, Westra will have worthwhile suggestions on selling safety to employees.

Frank R. Perregrine, a Chicago attorney specializing in workmens compensation law, will describe unusual cases he has handled recently. He will emphasize to the meat safety directors that accident facts must be presented to compensation boards if a company's claims are to be sustained.

The annual meat packing luncheon and election of officers for the 1950-51 year will take place on Tuesday.

During the National Safety Congress, safety equipment for meat packing and all other industries will be exhibited in the Casino room, Congress hotel, and the Exhibition hall, Stevens hotel.

Meat packing reservations for the meeting should be directed to W. N. Davis, staff representative, National Safety Congress, Chicago 11, Illinois.

Financial Notes

The E. Kahn's Sons Co., Cincinnati, Ohio, has declared a regular quarterly dividend of 62½¢ on its cumulative preferred stock and a dividend of 25¢ on its common stock, both payable October 2.

The Cudahy Packing Co. has declared a dividend of \$1.12½ on its preferred stock, payable October 15 to stockholders of record October 2.



Fleet chilling operation is shown in this photo. Each truck has its designated spot where it is connected by rubber hose to master refrigerant lines on concrete wall.



Orders are assembled on a production basis, moved by conveyor to the check scaler and carton stitcher.



R. Gither, right, section supervisor, calls off items according to stops before they are loaded into truck.

'New Order' Order Assembly

How Hunter Packing Co. revamped assembly and loading methods to erase time lag and dispatch entire truck fleet at same hour each morning.

TOP quality condition of the delivered product and consistently prompt delivery schedules are plus service items resulting from a new truck and product refrigeration system recently installed by the Hunter Packing Co., East St. Louis, Ill. The system entails a radically different technique for order assembly and truck loading operations. The conventional time lag between assembling and loading has been virtually eliminated.

While planning the addition of refrigeration capacity to take care of the increased plant load and that of a newly constructed car icing tower, Hunter officials also gave special consideration to truck refrigeration. Lower cost and better product protection were two basic factors to be desired. In servicing the great St. Louis market area with its long summer season, Hunter found that refrigerating deliveries on a truck basis cost about \$8 per day per truck. Refrigeration on a fleet basis would materially lower this cost.

They also noted that the conventional method of assembling orders during the night and then conducting a multi-truck loading operation in the morn-

ing was costly. First, the assembling of orders in skid loads took up valuable plant refrigerated space. Second, some confusion resulted as loading crews sought to find the correct meat products that had been handled earlier by another gang. Third, a minor dissipation of refrigeration within the product and within the truck occurred. While not detrimental to product, the refrigeration loss could affect top quality appearance on hot days. During loading the chilled air in the truck would largely vanish. After the truck started on its route, the refrigerant did not have sufficient time to pull down product temperature as truck doors were constantly being opened at customer stops.

To attain efficient fleet refrigeration, Hunter installed vacuum cold plates in each of the insulated local delivery trucks and constructed fleet chill-down facilities. The plates, measuring 24x 132x1½ in. were placed two to a truck, one on each side. By means of flexible lines connecting individual truck plates to the main ammonia line from the engine room, the truck and the eutectic within the plates are chilled by plant

refrigerating facilities at an economical rate. The ammonia line and the suction line are both mounted on a concrete base which divides the truck parking area into 12 stalls on each side for a total of 24 trucks. Each stall has its own flexible hose connections.

At the end of a day's delivery run the trucks are washed at the garage and then parked in the proper stalls. The discharge and suction lines are connected to each truck body and the bodies cooled for about six hours. The eutectic and insulated truck bodies are then sufficiently cooled to provide refrigeration protection for approximately ten hours of delivery work.

To prevent inadvertent breaking of the flexible hosing or spilling of the liquid ammonia and at the same time to protect the threading of the connections, the truck outside coupling fittings are housed within a spring-locked metal box. The box is equipped with a mercoid switch which is connected with the truck ignition switch. Unless the box is in a locked position, the truck cannot be started.

Having been refrigerated, the trucks are moved as needed to the loading

dressing for dinner in...

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(Reg. U. S. Pat. Office)



REINFORCED SHROUD CLOTHS



PIN-TITE pulls tight and pins tight.

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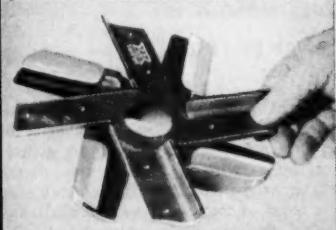
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the reinforced shroud cloth with the
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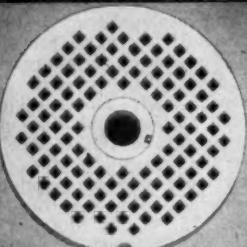
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MORE THAN 400,000 LBS.**



TRIUMPH KNIFE
C-D
TRIUMPH PLATE



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**OF MEAT ... TESTS BY
LEADING PACKERS PROVE
THE C-D TRIUMPH PLATES
and KNIVES STILL CHAMP!**

* TEST PROVED **TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN!

* NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN
GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECO, INC.

DEPT. NP62

dock. Here the second part of the new loading technique is put into operation. Order assembling and truck loading are made part of one continuous and simultaneous operation.

Obviously, the basic organizational problem was on the pork and provision side with its multiplicity of sausage, canned meats, fresh and smoked pork and lard items, although beef and small stock loading is handled by the same single loading crew.

In the order writing department all the orders are organized into their proper truck routes and then further organized within each route into truck stops by the order assembly department. Each route is then assigned its specific truck or trucks. As the orders for a route are being assembled, the route truck is driven from the parking area to the loading platform.

Orders are handled by one of two "slot men" in the assembly department who are assisted by a crew of order packers. The slot man calls out the item and quantity. The packers procure the items from order bins, weigh, wrap if needed, place in shipping containers and push them down a roller top conveyor to check scalers and box stitcher. Stitched boxes are moved by skid to the truck. The time lag between the loading and the order assembly is approximately 30 minutes.

After loading, the truck is moved back to the outdoor truck parking area where, if the weather is hot, it is again coupled to the ammonia line for entire load chilling. This technique provides a properly chilled product and truck at the start of the delivery run and assures top quality even on the hottest days.

In the order assembly and loading system devised by Hunter, product does not lose its chill through prolonged loading, nor is the truck refrigerant expected to perform an initial pull-down job for which it was not designed.

According to H. V. Hunter, vice president, the new technique is highly successful. It has facilitated loading operations, freed needed refrigerated plant area and reduced the number of loading gangs from three to one. Most important, it has insured delivery of plant product quality to the retailer by adequate refrigeration and made earlier deliveries possible.

All units of the local fleet now start on their runs at the earliest practical time. Instead of moving out at intervals over several hours, all the local trucks can leave the plant simultaneously and no early morning delivery time is wasted.

In this day of shortened and unionized retail butcher shop hours, promptness and dependability of early deliveries is an excellent merchandising tool for the Hunter sales organization to use.

There still are a few kinks in the technique, such as orders which come in after the stated closing time, but, the system represents a long step forward toward better quality and service merchandising.

FLASHES ON SUPPLIERS

CONSOLIDATED ENGINEERING ENTERPRISES: Virgil Norris, president, has announced the appointment of R. H. Wheeler as sales manager and liaison engineer for this Chicago firm.

Wheeler formerly had been in charge of Consolidated's Detroit office. As district sales manager for Toledo Scale Co. and subsequently for American Home Products Co., he acquired a wide knowledge of the food industry. He also had been employed on the West Coast as an independent consultant in sales and advertising and numbered several western packers among his clientele.

KOLD - HOLD MANUFACTURING CO.: In announcing the appointment of T. O. Lester to the post of sales assistant of the Power Take-Off division of this Lansing, Mich. firm, J. R. Tepfer, general sales manager, disclosed that the company is about to introduce a radically new compressor powering unit for trucks. Details of the unit will not be revealed until the sales organization for this division is complete. Lester has been active in the refrigeration field for many years, his most recent post that of field engineer for Kold-Hold.

GOOD START IN CHICAGO TRUCKER SAFETY PROGRAM

Livestock truckers set a good record for safe hauling to the Chicago market during the first month of the Chicago livestock trucker safety program, according to records of the Union Stock Yard and Transit Co. Of the 362,634 head of all species hauled by truck to Chicago last month, close to 100 per cent arrived in good, marketable condition. The records of 2,100 trucking firms were reviewed in the first month.

During August, 13,621 trucks hauled livestock to Chicago from 293 counties in 13 states. An analysis of the August tabulation showed that 1,611 trucking firms had a perfect score without a single cripple or dead animal arriving in any of their shipments.

The program, which began August 1 and will run through February of next year, is sponsored by all groups in the livestock and meat industry to promote safer handling of livestock in transit. Sponsoring groups include producer organizations, truckers, commission firms, the Union Stock Yard and Transit Co., packers, market reporting agencies, insurance companies and special groups who work for the welfare of those engaged in the production and transportation of livestock and meat.



R. H. WHEELER

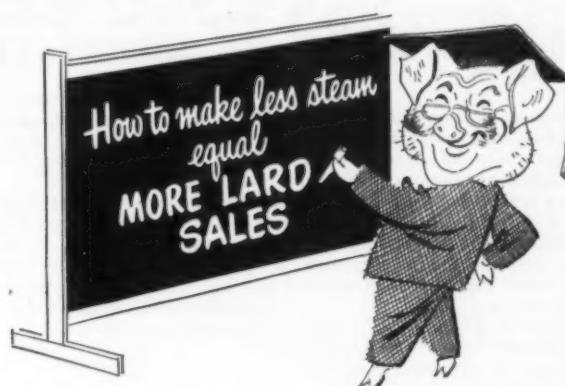
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Prof. Hogg's LARD POINTERS



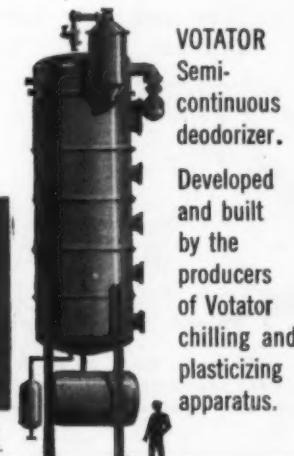
"LESS STEAM" IS RIGHT! The Votator Semi-Continuous Deodorizer saves 70 to 90 per cent of the stripping and vacuum steam consumed by batch deodorizers . . . with proportionate savings of condenser cooling water. In a typical plant, for example, lower steam and water bills added up to an annual saving of \$64,500!

"MORE LARD SALES" IS RIGHT!

Votator processing apparatus, in combination with the Votator Semi-Continuous Deodorizer, produces a white, smooth, creamy-textured shortening with high smoke point and desirable neutral

flavor. Chilling and plasticizing take place in a closed, controlled system . . . on a continuous basis. The finished product is the kind of shortening housewives call for by brand name.

Get in touch with a Votator engineer soon. Let him show you how this high-speed processing team can give you a better product, faster, and at lower cost.



VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corp.

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Basic Meat Inspection Regulations Amended

Amendments to the federal Meat Inspection regulations, several of which have actually been in effect in recent months through their issuance in the form of MID Memoranda, have been signed by Secretary of Agriculture Charles F. Brannan and become effective on October 20. The changes include:

Amendment of Section 14.6(a) covering the conditions under which condemned livers may be disposed of as fish food. Details of procedure are given for freezing livers to be used for this purpose.

Section 17.2(c) has added to it wooden wire bound boxes of specified construction upon which the inspection legend may be imprinted.

Under Section 17.8(c) 31, product labeled "tamales" must be prepared with at least 25 per cent meat and tamales with sauce or gravy must contain 20 per cent meat. Also under Section 17.8(c), canned product labeled "tripe with milk" must be prepared so that the finished canned product (exclusive of cooked-out juices and milk) contains 65 per cent tripe. "Beans with frankfurters in sauce" and "sauerkraut with wieners and juice," and the like, must not contain less than 20 per cent frankfurts or wieners. Product labeled "lima beans with ham in sauce" or "beans with bacon in sauce," and

the like, must not contain less than 12 per cent ham or bacon. Product labeled "chow mein vegetables with meat" or "chop suey vegetables with meat" must not contain less than 12 per cent meat on the basis of unprocessed weight.

Dextrose and glucose have been included and acetic acid has been eliminated from the list of preservatives which may be used in meat and meat food products in Section 24.4(a)(4)(ii) of the Regulations.

Section 25.14(a) covering the denaturing of uninspected meat or meat known to be unsound, grease, etc., and the shipment of such products, has been amended.

Propyl gallate and the limitations on its use in lard have been added to Section 24.4(a)(4)(xxv).

A new paragraph has been added to Section 25.14 covering the identification and packaging of dog food shipped in interstate commerce.

New Barbecued Product

Castleberry's Food Co., Augusta, Ga., has developed a method which reportedly permits a practical means for pit-cooking barbecue over an open pit and processing it in cans without flavor loss. It has introduced a new product, Pit-Cooked barbecued pork, in standard No. 1 cans for the general public and larger sizes for fountains, drive-ins, etc. The barbecued pork requires only heating before serving.

Georgia Consumers Like Commercial Hams Better than Country Hams

In a recent consumer preference test in Georgia on country and commercial style hams, 72 per cent of the 1,334 people interviewed stated a preference for country hams; 21 per cent for commercial hams and 7 per cent had no preference. However, when these people were given actual taste tests, there were many reversals. Then 56 per cent had a preference for commercial ham; 40 per cent for country ham, and 4 per cent no preference.

The tests were conducted in 21 locker plants and group meetings in Georgia. The country hams used were cured under the supervision of a recognized meat specialist and aged to obtain the characteristic tangy flavor. Samples of one ham were submitted to well-known authorities, who appraised the quality as typical and good. Commercial hams used were processed by well-known packers and bore a brand denoting good quality.

The test procedure consisted of (1) interviewing individuals entering the lobby of the plant and recording on a questionnaire preferences for type of ham, residence, sex and age, and (2) serving fried samples of the two types of ham and recording ratings on flavor, texture, salt and over-all preference.

The majority of farm people (60 per cent) and urban people (53 per cent) preferred commercial ham by taste. The taste preference of young people of high school age was more pronounced for commercial style ham (67 per cent) than that of adults (53 per cent).

Taste preferences varied by geographic sections. In north Georgia, which is mountainous, there is a slight preference for country style ham. In central Georgia there is a slight preference for commercial ham, while in south Georgia, which is level and warmer, there is a decided preference for commercial ham.

Results indicate that there is a pronounced relationship between over-all preference and flavor and salt preferences. The relationship of texture and over-all preference is less pronounced. The greatest preference for salt in country ham exists when the salt content of the lean (wet basis) is around 4 per cent. At 5 per cent the preference is only slightly lower but declines rapidly with increases in saltiness.

The chief objections to country ham of those preferring commercial ham by taste were "too much salt," 55 per cent; "too tough," 53 per cent, and "too strong flavor," 49 per cent. The chief objection to commercial ham by those preferring country ham by taste was that the flavor was too mild, 46 per cent. High regard for texture (tenderness) was shown by 84 per cent, who thought it just right.

The test was conducted by J. G. Woodroof of the Georgia Agricultural Experiment Station and P. D. Rodgers and R. D. Haynes of TVA.

LINES OF EAST-WEST MOVEMENT

CATTLE AND CALVES



SHEEP AND LAMBS



HOGS



Area to west of each of the above lines of east-west movement is area in which commercial slaughter about equals net marketings

DATA FROM BUREAU OF THE CENSUS

THE WEST COAST HAS NOT BEEN SELF-SUFFICIENT on livestock for many years and the territory from which it draws continues to extend eastward. The area to the west of each of the dated curved lines is the approximate territory from which livestock marketings of each species equal the slaughter in western plants at the dates shown. The rapid growth in human population over the past 25 years is responsible for the curves shifting eastward. Human consumption in the 11 states and Texas has grown more than three times as fast as in the rest of the country. The 1955 curves are based on a forecast of 30,000,000 people in the 12 states, or about 19 per cent of the probable U. S. total. In addition to livestock shipped in, the West Coast states drew large quantities of meat, particularly pork. (Chart by Bureau of Agricultural Economics, United States Department of Agriculture.)

No. 422

CARCASS DROPPER (PATENTED)



WITH SPRING ACTUATED HOOK RETURN

IT'S SMOOTH.



AND SAFE.



AND STURDY



Hook alignment is automatic; rail end is
always closed. Operator has continuous
and complete control.



Complete in one unit, the 422 requires
little room and no accessories. Simple to
install. Easy to maintain. Of course, it's
built by "Boss".

Ask your BOSS representative for further
details, or address your inquiry direct.



Best Buy Boss

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

presenting

LAMITEX*

the modern new meat wrap

*Lamitex is the modern new MID approved wrap
that protects fresh carcass meat both in cooler
storage and in transit—Gives you important
and significant savings in shrinkage.

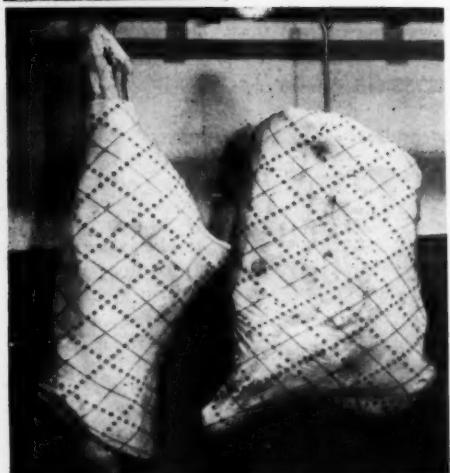
Typical Savings in Shrinkage

when

LAMITEX
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Shrinkage Saving on Lamb
Is Over 2% Compared
With Bare.

Shrinkage Saving on Beef Is
Up to 1% Compared With
Shrouded Beef.



NOTE THESE IMPORTANT ADVANTAGES

1. Protects and keeps your product clean from killing floor to retailer.
2. Lean meat has an improved and lasting bloom. Bleaches and keeps fat whiter and cleaner.
3. Eliminates fieriness in beef.
4. Enables you to "package" your fresh carcass meat distinctively in identifiable and exclusive designs.
5. Lamitex permits legible grade branding.
6. Easy to use. No special equipment required.

Lamitex is available in plain white, or fast color printed design to tie in with your package colors to identify your product.

See this amazing new meat wrap while you are at the convention. Lamitex representatives will gladly show you samples of attractive color designs, and give you full information.

**Lamitex is fully protected by exclusive licenses and patents granted and applied for.*

LAMITEX FABRICS, INC.

44 Leonard Street New York 13, N.Y.

UP & DOWN

THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

►F. D. Sowers, formerly Cudahy Packing Co. district produce manager in Pittsburgh and manager at McKeesport, Pa. before going to Omaha, has been appointed district manager in Pittsburgh for the McKeesport-Illinois territory replacing A. G. Hurwitz, who was transferred to Kansas City.

►Emil Schmidt, president, Schmidt Provision Co., Toledo, O., said that work is expected to begin shortly on expansion of its facilities on Matzinger rd. Principal item of the \$80,000 program will be a 70x80 ft. one story and basement, brick and stone building. It will house two coolers, one for prepackaging of self-service meats, as well as additional office space and improved facilities for employees, including dining and dressing rooms.

►Walter S. Shafer, vice president of Armour and Company, recently addressed the opening fall meeting of the sales executives club of the Columbus (O.) Chamber of Commerce.

►C. L. Duvall, superintendent of the Avera Provision Co., Augusta, Ga. has reported that the company has com-

A DIAMOND JUBILEE celebration at Corkhill & Co., Baltimore, Md., is honoring veteran employees as well as the company's founding. Pictured are three whose service totals 75 years. Left to right, Paul Russell, beef cutter; W. C. Sinnott of plant sales and Henry Tarun, Corkhill beef cutter.



pleted a new salt curing room, 20 by 16 ft., of cork and brick construction and refrigerated throughout.

►Frank J. Landy and Joseph Henry have announced the formation of a new Chicago brokerage firm, Landy & Henry Co., 327 S. La Salle st., Chicago, telephone WA 2-9524. Both partners have been in the brokerage business for many years.

►Several improvements at the Balentine Packing Co., Greenville, S. C., have been reported by Clarence O. Hinsdale, general manager. The bacon slicing room has been remodeled and a new

Allbright-Nell bacon slicer with a capacity of 1,500 lbs. per hour installed. A new boiler room has been completed, and the plant converted from coal to oil. Two 150 h.p. Cleaver Brooks instant steam generators are also being installed.

►Charles N. Eitze, formerly manager of the accounting division and controller of the Wm. Schluderberg-T. J. Kadle Co., Baltimore, has been elected assistant secretary of the company. William A. Cook, formerly assistant to the manager of the accounting division and chief cost accountant, was appointed controller and manager of the accounting division.

►E. R. L'Heureux and associates have purchased K and R, Inc., Hastings, Nebr., from Mrs. W. J. Rinder and her son, W. G. Rinder. The firm was founded in 1888 as a retail meat firm and later branched out into wholesale and processing activities. K and R sausage and smoked meats are distributed throughout the state. L'Heureux said the plant would be closed temporarily until reorganization was completed.

►W. F. McLean has been elected a director of Canada Packers Limited, Toronto.

►Plans for constructing several additions to the plant of the Southland Provision Co., Orangeburg, S. C., were announced recently by J. O. Hoffman, general manager. The new construction includes a killing floor, 30 by 56 ft.; curing room, 20x18 ft.; lard rendering room, 20x18 ft.; chill room, 65x30 ft., and additional livestock holding pen, 21x60 ft. All will be cement and steel construction, and will be built under the supervision of Walter Suttlemyre, plant superintendent.

►Edwin F. Keil, superintendent of Chi-



WHEN ONE PACKER SELLS another packer's products, it's news. That's what Nat Buring, president of the Nat Buring Packing Co., Memphis, appears to be doing in this picture with Arkansas Maid products of the Little Rock Packing Co., Little Rock, Ark. The package he is holding is Little Rock's new 1-lb. Pick Pack bacon package, introduced last month. The picture was taken at a recent meeting in Little Rock of the entire Kroger organization, at which Little Rock Packing Co. maintained a complete display.

Chris E. Finkbeiner, president, Little Rock Packing Co., is at the right.

Do You want to cure

BOILED HAMS
in only 3 days

BUTTS and BACON
in 24 to 48 hours

FINISHED HAMS
in only 5 days

*with the same
fine results as
long process cures?*

Would you like to get in addition

QUICK TURNOVER
*because of added
sales appeal*

BETTER FLAVOR

BETTER YIELD

FASTER PRODUCTION
*with added safety
against losses from
market fluctuations?*

**Then get in touch
with us today!**

Custom Food Products, Inc.
701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



cago Butchers Calf Skin Association, Inc., Chicago, has been elected vice president of the firm. A new \$300,000 building and rendering addition was recently completed under his supervision.

►The wholesale division of the J. C. Adler Co., Inc., recently became the Jim Dandy Food Products Co., according to an announcement by Lawrence J. Adler, sr., president. There were no changes in management. The continuing officers are Anthony Bombassaro, secretary and treasurer; Lawrence J. Adler, jr., sales manager, and Richard Hopps, production manager.

►T. H. Chiswell, who recently retired after 46 years with Kingan & Co., Indianapolis, was feted at a party given by his associates. He was manager of the marketing division of Kingan at the time he retired.

►Forst Mountain Smokehouse, Kingston, N. Y., has added frankfurts, pork sausage and smoked turkey sausages to its line of canned cocktail snacks.

►Another expansion program has been completed at Roddey Packing Co., Columbia, S. C. A processing room 30 by 30 ft. has been added to the sausage kitchen, and a curing room, 17x30 ft.; sharp freezer, 17x30 ft.; pork cutting room, 25x30 ft. and a loading platform have been built. Construction is concrete and steel. A York cooling system is used throughout.

►J. C. Dreher, president, Dreher Sausage Co., Columbia, S. C., has returned to the office after ten weeks vacation touring the New England states with Mrs. Dreher.

►Walter E. Beebe, 54, died recently at the Swift & Company plant in Cleveland where he was office manager and auditor. He had started work with Swift in Kansas City 40 years ago.

►More than 10,000 packinghouse workers in Canada have won wage increases up to 11½c an hour in three simultane-

E. Kahn's Sons Co. Announces Election of 2 Vice Presidents

In an announcement this week by Milton J. Schloss, president of the E. Kahn's Sons Co., Cincinnati, it was revealed that Abe P. Buchsbaum and Robert W. Sander have been elected



R. W. SANDER



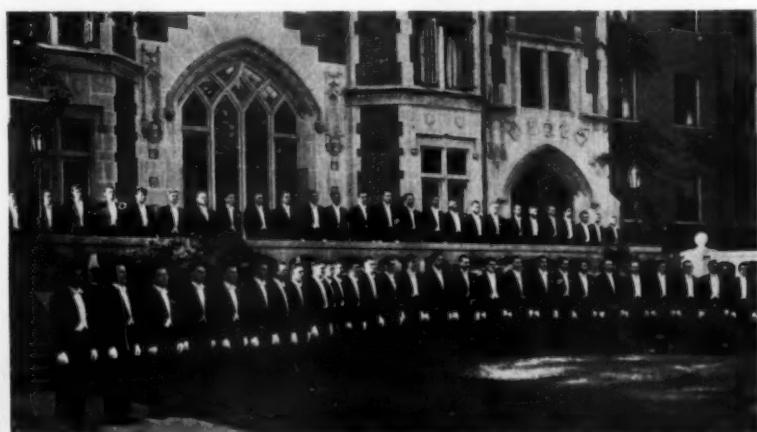
ABE BUCHSBAUM

vice presidents of the company. Buchsbaum has been associated with Kahn for the past 20 years and is manager of its beef department. Sander has been with the company for 12 years. He is provisions sales manager.

ous contracts between the United Packinghouse Workers of America and Canada's three major packers, Swift Canadian Co., Canada Packers Limited and Burns and Co. The two-year agreements include a reduced work week, cost-of-living adjustments and improved vacation and welfare plans. Fred Dowling, Canadian director of the union, estimated the contracts would provide a package settlement of 15c an hour in the first year and 20c in the second.

►George F. Tally, assistant traffic manager, Swift & Company, Chicago, has been elected a director of the Stock Yards District Traffic Club for the coming year.

►Miss Caryl M. Newhof, daughter of

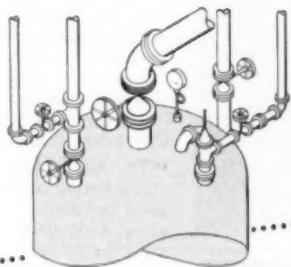


THE PURDUE UNIVERSITY VARSITY GLEE CLUB will furnish the entertainment at the American Meat Institute's annual dinner next Tuesday evening. This 56-voice group has had an excellent reputation in musical circles for well over fifty years.

BASED ON FACTS REPORTED BY A CRANE VALVE USER

5 times-plus longer service

with dependable
CRANE VALVES



PROBLEM: To find a better replacement for valves that needed repairs every 2 to 3 weeks and failed completely in 3 to 4 months.

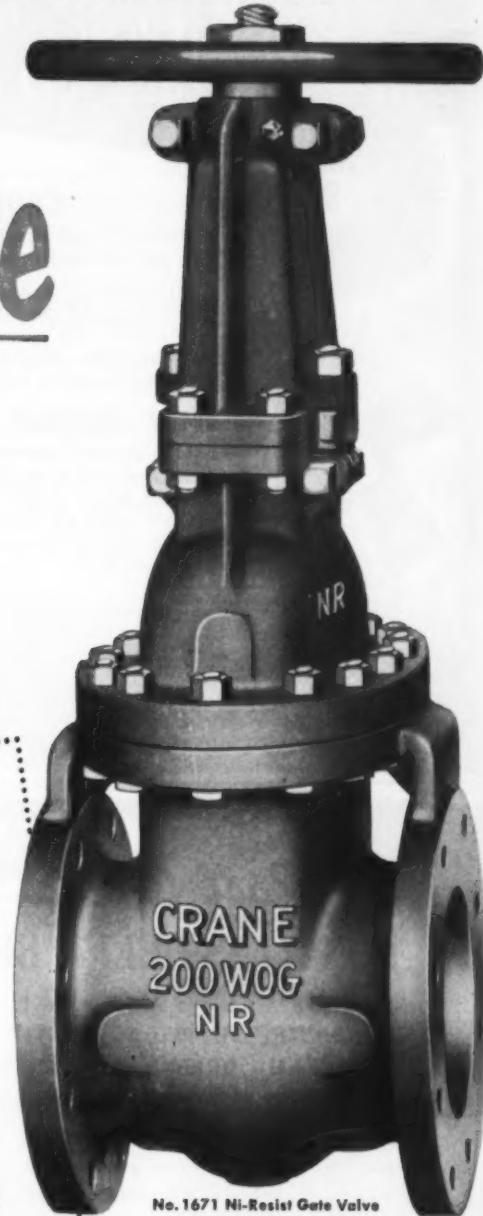
WORKING CONDITIONS: Valve exposed constantly to hydrochloric acid vapors at 50 psi, at approximately 280° F., while controlling raw material inlet line to starch converter.

SOLUTION: Crane No. 1671 Ni-Resist Cast Iron Gate Valve with Crane 18-8 Mo Alloy trim.

RESULT: On last inspection, after 19 months' service without one single interruption, Crane Ni-Resist valves were still in very good condition.

Here's an example of the long life and low-cost maintenance that make Crane Quality the best value in all types of valves.

More CRANE VALVES are used than any other make



No. 1671 NI-Resist Gate Valve
—Literature on request
through your Crane Branch or
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FORGED IN ONE PIECE HUB AND ALL

Long Life CHOPPER PLATES

Nothing to come apart—nothing to take apart to clean. There are no crevices for meat to settle in and decay.

Long Life Plates are plenty tough. There's no record of one ever wearing out.

LONG LIFE PLATES—PREFERRED BY LEADING PACKERS FOR MORE THAN TWENTY YEARS.

DUZ-MORE KNIVES

Cuts tons and tons of meat without resharpening. The 4 blades are made in one piece with the exclusive positioning feature. No tools. No adjustments. Knife unit slides quickly and easily into place on the long life holder. There are no grooves or slots for meat to settle in and decay.

Send for Bulletin #11

Reg. Trade Marks

K.C. Seelbach Co., Inc.

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Cost Controlled
BONELESS BEEF and BEEF CUTS
FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U.S. INSPECTED MEATS ONLY



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

Look for the Cost Control Sign
on all Barrels and Cartons

[Bull Meat]

- Beef Clods
- Beef Trimmings
- Boneless Butts
- Shank Meat
- Beef Tenderloins
- K Butts
- Boneless Chucks
- Boneless Beef Rounds
- Insides and Outsidess and Knuckles
- Short Cut Boneless Strip Loins
- Beef Rolls
- Boneless Barbecue Round

Aaron Newhof of Lewis Newhof & Son, Albany, N. Y., has returned to Albany from a 7,000-mile tour through the Union of South Africa and southern Rhodesia as a member of the United States Field Hockey team. Miss Newhof teaches physical education at Smith college, Northhampton, Mass.

►Arthur J. Sale, engineer in the industrial engineering department of Armour and Company at S. St. Joseph, has been appointed manager of the industrial engineering division of the Armour plant at Huron, S. D. He has been with the company since 1942.

►Leonard C. Sanford, 66, treasurer of the Tri-City Packing Co., E. St. Louis, Ill., for 27 years, died recently. His death apparently resulted from a heart attack.

►One ton of wieners were consumed along with three tons of sauerkraut and 500 gallon of coffee at the thirty-first annual "Sauerkraut Day" in Forreston, Ill.

►Haering Provision Co., Milwaukee, has been incorporated recently by Wimmer J. Haering, Arno W. Haering and Stephan F. Haering, sr., to manufacture and sell meat and meat products.

►Otto's Lunch Meats has been established in Philadelphia by Otto Bohm. The address is 6053 N. Mascher st.

►The sale of more than 375 fat steers, representing approximately 187 tons of good and choice beef on the hoof, netted about \$100,000 for 4-H Club boys and girls participating in the special Marketing Day program held at National Stock Yards, Ill.

►Ray Seipp has been appointed manager of the Chicago office of the Keystone Brokerage Co. Seipp, who has spent his entire life serving the meat packing industry and is well known to packers, recently dissolved his Chicago company, which was known as the Ray J. Seipp Co., in order to join Keystone.

►The Armour and Company plant on West Main st., Waterbury, Conn., was swept by fire of unknown origin recently. Estimated damage was \$250,000.

►Whitford T. Fry, 71, Fort Worth, Tex., died recently after a two-year illness. He had been with Swift & Company, Hammond Packing Co. and the United Packers in Chicago, and for a time had a brokerage business. He was a vice president of United Packers when he retired a number of years ago.

►W. S. Kitchen, president of the Statesville (N. C.) Packing Co., has announced the completion of a new private office. The brick building is approximately 20x25 ft.

►Work has been started on a 42 by 32 ft. addition to the plant of Hormans Meat Co., Marshall, Mo. It will contain a sausage kitchen and processing equipment.

►The Norfolk, Nebr. Chamber of Commerce recently held a regular luncheon meeting at the Roman Packing Co. there. The group toured the plant following the luncheon.

Cutting at Cudahy Bros.

(Continued from page 12)

Loins, butts, shoulders, neck and ribs are packed on the third floor level. On the second floor, green picnics, trimmings, pig tails, green bellies and hams are packaged or made ready for cure. Fat backs and bellies are graded on the first floor and all packaged product from the other two levels arrives to be made ready for movement into the order assembly room or storage.

All the piping which comes up through the cutting room floor is set in concrete wells for protection. (See lower left photo in series on page 10.)

The new floor has reduced the number of chutes required to get the product to the correct packaging station. There now are 20 chutes where formerly 46 were required.

Illumination is provided by overhead fluorescent lights. The walls are of glazed tile to a height of 5 ft. The floor is concrete and the beams are steel. The department is refrigerated by two unit coolers which feed air out through a duct which permits direction of the cool air to any part of the department. The coordinated speeds of the conveyor top tables can be adjusted to take care of seasonal slacks. Equipment credit: Major packinghouse equipment was furnished by Allbright-Nell Co.

No Prepackaged Meats in Chicago for Another Year

Contracts between Chicago retailers and the Chicago local of the Amalgamated Meat Cutters and Butcher Workers of North America were automatically renewed recently when neither the unions, independents nor chains served notice to open the contract to consider changes. The renewed contract, which will expire in October 1951, contains the same ban on the sale of fresh meats at self-service as has been in effect.

For some time chains in Chicago have strongly favored the introduction of prepackaged fresh meats. Recently the union again announced unanimous approval of the introduction of clauses allowing self-service. This factor, and the uncertainty of effects of war mobilization on the availability of prepackaging supplies and equipment, were said to have kept the chains from reopening contracts in an effort to get approval for sale of self-service meats.

Tobin Securities Offering

A total of 34,000 shares of common stock of the Tobin Packing Co., at a price of \$8.75 a share, are being offered for Tobin by Cohu & Co. Proceeds of the funds will be used to provide additional working capital.

Prior to the offering Tobin had a total of 808,200 shares of common stock outstanding. The shares are currently traded on the Over-the-Counter market.

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
GSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

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Great Lakes equipment

For non-changing formulas the #82 brander at right makes a clean, handsome imprint; also ideal for brand-marking sausages. Engraved marking dies interchange easily without tools. Brander costs only \$11.00, dies extra. Order now.



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brander below for changing
formulas. Interchangeable brass
word slugs set up rapidly to
match any formula. Only \$15
complete with legend; word slugs
extra. Electrically heated for
legible no-mear imprints.

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branders for every
meat plant need; also
fine branding irons.
Write!

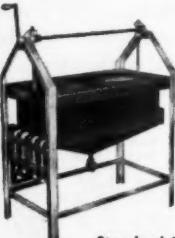
GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Road

Chicago 18, Illinois



Stainless
Steel Model



Standard Model

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for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

Write for Details and Prices Today!

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OVEN COMPANY 700 So. 18th Street, St. Louis 3, Missouri
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Dump 30 Vats Per Hour with the MTC VAT DUMPER!

- VAT TO VAT OVERHAULING
- VAT TO SMOKEHOUSE WASHING TABLE
- VAT TO S. P. SHIPPING ROOM CONVEYOR
- VAT TO TRUCK

More and more packers are putting this time- and labor-saving VAT DUMPER to work. Model illustrated can also be used for D.C. Bacon Box dumping. Several models.

Write for full particulars!

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meat packing industry!

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NEW TRADE LITERATURE

Aluminum Paint (NL 39): A comprehensive, 32-page brochure for industrial users of aluminum paint is available. It emphasizes that aluminum paint can be used for metal, concrete and masonry; for weather-exposed wood, and for interior heated surfaces. Smartly done and profusely illustrated, the brochure devotes several pages to practical questions and answers about industrial maintenance painting.—Aluminum Company of America.

Recording Gauges (NL 40): A new, 32-page bulletin gives complete information on a line of recording gauges for ranges from 0 to 2 in. of water to 0 to 10,000 psi. Included are vacuum gauges, low range draft and pressure gauges, barometers and absolute pressure gauges for ranges as low as 0 to 6 millimeters of mercury absolute.—The Bristol Company.

Self-Service Meats (NL 41): A new booklet, "Fifty Suggestions for Success in Self-Service Meats," includes detailed ideas on physical layout of packaging facilities, meat processing, packaging and display. The booklet specifies correct grades of cellophane to be used for packaging different meats and describes proper methods of wrapping and sealing.—Sylvania Division American Viscose Corporation.

File System Simplification (NL 42): "How to Simplify Your Files and Filing Systems" is the subject of a new 40-page booklet. Pointing out that filing is really quite simple, the booklet charts the life cycle of a file, beginning with the origin of a record, whether internal or external, then progressing through indexing, the file housing and protection, charge-out, and to the retention or transfer of the record, including the use of modern microfilming equipment.—Remington Rand, Inc.

Pneumatic Tube Systems (NL 45): Tube systems for interplant handling of orders, correspondence, messages, cash and small parts and the savings they can effect are described in a new, 2-color brochure.—Standard Conveyor Co.

Marking Equipment (NL 48): A new catalog offers information on a line of marking equipment that can be attached to conveyor systems or equipment presently being used. These attachments are used for coding, dating or imprinting supplementary data.—Industrial Marking Equipment Co., Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (9-30-50).

Nos.

Name.

City.

Street.

Increased Slaughter of all Species Raises Inspected Meat Output 6%

FEDERALLY inspected meat production totaled 328,000,000 lbs. during the week ended September 23, the United States Department of Agriculture estimated. Greatly increased hog slaughter, together with increases in

000 for a week earlier and 143,000,000 in the week a year ago.

The slaughter of calves totaled 118,000 head, compared with 116,000 for the previous week and 137,000 in the same period last year. Output of in-

32,700,000 lbs., compared with 31,100,000 in the preceding week and 29,100,000 processed in the corresponding week last year.

Sheep and lamb slaughter totaled 263,000 head, compared with 254,000 in the previous week and 260,000 in the same period in 1949. Production of lamb and mutton in the three weeks under comparison amounted to 11,300,000, 10,900,000 and 11,100,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended September 23, 1950, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.								
	1,000 mil. lbs.		1,000 mil. lbs.		1,000 mil. lbs.		1,000 mil. lbs.		1,000 mil. lbs.	
Sept. 23, 1950	204	157.9	118	16.4	1066	142.8	263	11.3	328.4	
Sept. 16, 1950	288	154.7	116	15.7	975	129.7	254	10.9	311.0	
Sept. 24, 1949	285	142.5	137	18.6	934	122.4	260	11.1	294.6	

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep & lambs			LARD PROD.		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total	Per 100 lbs.	Total	
Sept. 16, 1950	.977	537	242	139	233	134	93	43	13.2	32.7					
Sept. 9, 1950	.979	537	247	135	235	133	93	43	13.6	31.1					
Sept. 24, 1949	.949	500	249	136	231	131	90	43	13.5	29.1					

¹1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

other species, brought total production up 6 per cent from the 311,000,000 lbs. reported for the preceding week and 11 per cent from the 295,000,000 lbs. of the corresponding week last year.

Cattle slaughter, totaling 294,000 head, showed an increase of 2 per cent from the 288,000 slaughtered in the previous week and 3 per cent more than the 285,000 kill of the same week in 1949. Beef production, an estimated 158,000,000 lbs., compared with 155,000,

spected veal in the three weeks under comparison was 16,400,000, 15,700,000, and 18,600,000 lbs., respectively.

Hog slaughter of 1,066,000 head was 9 per cent above 975,000 reported for the preceding week and 14 per cent over the 934,000 kill for the same week a year ago. Production of pork was estimated at 143,000,000 lbs., compared with 130,000,000 for the preceding week and 122,000,000 in the same week last year. Lard production was computed at

DECLINING VALUE OF PORK RESULTS IN POORER MARGINS

(Chicago costs and credits, first three days of week.)

The poorer margins resulted from the continued drop in the value of pork products. Total yield and value of pork declined 4 per cent from the previous week, while hog costs reduced only 2 per cent. Light and medium hog margins declined 78 and 47c, respectively.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—

Value

Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	
Skinned hams	12.5	41.4	\$ 5.18	8 7.49	12.5	42.1	\$ 5.26	8 7.45	12.9	43.7	\$ 5.65	8 7.91
Picnics	5.6	29.5	1.65	2.39	5.4	28.7	1.53	2.21	5.3	28.7	1.53	2.12
Boston butts	4.2	41.8	1.76	2.55	4.1	41.1	1.69	2.38	4.1	41.6	1.69	2.31
Loins (blinde in)	10.1	48.2	4.87	7.04	9.8	47.8	4.67	6.64	9.7	45.0	4.37	6.03

Lean cuts

.....

Bellies, S. P. 11.0 36.9 4.06 5.88

Bellies, D. S.

Fat backs

Lighted and jowl 2.9 18.5 .54 .79

Raw hams 2.2 12.3 .27 .39

P. S. lard, read. wt. 13.7 13.2 1.80 2.63

—220-240 lbs.—

Value

Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	Pct. live wt.	Price per cwt.	per cwt. alive	per cwt. yield	
Skinned hams	12.5	41.4	\$ 5.18	8 7.49	12.5	42.1	\$ 5.26	8 7.45	12.9	43.7	\$ 5.65	8 7.91
Picnics	5.6	29.5	1.65	2.39	5.4	28.7	1.53	2.21	5.3	28.7	1.53	2.12
Boston butts	4.2	41.8	1.76	2.55	4.1	41.1	1.69	2.38	4.1	41.6	1.69	2.31
Loins (blinde in)	10.1	48.2	4.87	7.04	9.8	47.8	4.67	6.64	9.7	45.0	4.37	6.03

Fat cuts & lard

.....

Spareribs 1.6 38.8 .62 .89

Regular trimmings 3.2 33.0 1.06 1.55

Feet, tails, etc. 2.0 11.1 .22 .32

Offal & miscel. .. 1.00 1.45

Total yield & value 69.0 ... \$23.03 \$33.37

70.5 ... \$22.79 \$32.33

71.0 ... \$21.99 \$30.97

Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield
.....
Cost of hogs	\$20.90	Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield
Condemnation loss	.10
Handling and overhead	1.05

TOTAL COST PER CWT... \$22.05 \$31.93

TOTAL VALUE 23.03 33.37

Cutting margin +\$1.00 +\$1.44

Margin last week +1.78 +2.58

Per cwt. alive

Per cwt. yield

Per cwt. alive

Per cwt. yield

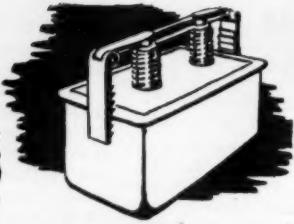
Per cwt. alive

Per cwt. yield

NOW Clean

Ham Boilers

and Molds in Less Time



REMOVAL of cooked-on meat juice, grease and fat is faster when a specially designed Oakite cleaning material is in your washing machine. The highly effective emulsifying and detergent properties of the Oakite cleaning material used in your tank thoroughly loosen bacteria-holding residues without damage to the surfaces. After a short soaking time, rinsing follows to complete the cleaning procedure.

You'll be pleased to see how fast is the cleaning action. Call in your local Oakite Technical Service Representative for his recommendations on this and other sanitation work. Or send to Oakite Products, Inc., 20A Thames St., New York 6, N. Y. for details. No obligation.

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

Native steers—	per lb.
Choice, 600/800	48 1/2 @ 49 1/2
Good, 500/700	48 @ 48 1/2
Good, 700/900	47 @ 47 1/2
Commercial, 500/700	46 @ 46
Cows, 500/800	38 1/2 @ 40
Can. & Cut. cows, north, 350/up	37 @ 37 1/2
Bologna bulls, 600/up	40% @ 41

STEER BEEF CUTS

500/800 lb. Carcasses

(l.c.l. prices)

Choice:	
Hinds & ribs	55 @ 61
Hindquarters	54 @ 57
Rounds	53 @ 55
Loins, trimmed	78 @ 80
Loins & ribs (sets)	72 @ 74
Forequarters	45 @ 45
Backs	46 @ 48
Chucks, square cut	39 @ 41
Ribbs	60 @ 62
Briskets	39 @ 41
Navels	25 @ 29

Good:	
Hinds & ribs	54 @ 58
Hindquarters	52 @ 55
Rounds	53 @ 55
Loins, trimmed	69 @ 70
Loins & ribs (sets)	64 @ 66
Forequarters	42 @ 44
Backs	45 @ 47
Chucks, square cut	45 @ 49
Ribbs	54 @ 56
Briskets	39 @ 41
Navels	25 @ 29
Plates	29 @ 30
Hind shanks	23 @ 25
Fore shanks	30 @ 33
Bull tenderloins, 5/up	1.01 @ 1.03
Cow tenderloins, 5/up	1.03

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up,	fresh or frozen	32 @ 37 1/2
Tongues, No. 2, 3/up,	fresh or frozen	26 @ 29
Brains	7 @ 7 1/2	7 1/2
Hearts	57 @ 59	59 1/2
Livers, selected	39 @ 41	41
Livers, regular	39 @ 41	41
Tripe, scalded	14 @ 14 1/2	14 1/2
Tripe, cooked	18 @ 19	19
Kidneys	13 @ 14	14
Lips, scalded	22 @ 22 1/2	22 1/2
Lips, unscalded	18	18
Lungs	10 1/2 @ 11	11
Melts	10 1/2 @ 11	11
Udders	9	9

BEEF HAM SETS

(l.c.l. prices)

Knuckles, 8 lbs. up,	bone in	55 1/2 @ 56 1/4
Inside, 12 lbs. up	55 1/2 @ 56 1/4	56 1/4
Outsides, 8 lbs. up	54 @ 54 1/2	54 1/2

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	40 @ 42
Veal breads, under 6 oz.	74 @ 76
6 to 12 oz.	76 @ 78
12 oz. up	85 @ 87
Calf tongues	24 @ 26
Lamb fries	82 @ 84
Ox tails, under 3/4 lb.	16
Over 3/4 lb.	18

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	50 @ 55 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52 @ 58 1/2
Hams, skinned, 10/18 lbs., ready-to-eat, wrapped	50 @ 55 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52 @ 57 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	51 @ 54
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	48 @ 50 1/2
Bacon, No. 1 sliced, 1-lb., open-faced layers	54 @ 59 1/2

CALF & VEAL—HIDE OFF

Carcass

(l.c.l. prices)

Choice, 80/150	40 @ 52
Choice, under 200 lbs.	44 @ 47
Good, 80/150	48 @ 51
Good, under 200 lbs.	44 @ 46
Commercial, 80/150	44 @ 48
Commercial, under 200 lbs.	43 @ 46
Utility, all weights	39 @ 44

CARCASS SPRING LAMBS

(l.c.l. prices)

Choice, 30/50	52 @ 54
Good, 30/50	51 @ 53
Commercial, all weights, 48	51 @ 51

CARCASE MUTTON

(l.c.l. prices)

Good, 70/down	29 @ 30
Commercial, 70/down	28 @ 29
Utility, 70/down	27 @ 28

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 16/lb.	42 1/2 @ 44
Pork loins, regular	48 1/2 @ 49 1/2
Pork loins, boneless	60 @ 61
Shoulders, skinned, bone in,	under 18 lbs. 38 1/2 @ 38 1/2
Shoulders, skinned, bone in,	over 18 lbs. 30 1/2 @ 30 1/2
Picnic, 16/lb.	29 @ 30
Boston butts, 4/lb.	42 1/2 @ 43 1/2
Boneless butts, c.t. 2/lb.	51 @ 52
Tenderloins	82 @ 83
Neck bones	15 @ 15 1/2
Livers	24 1/2 @ 25
Kidneys	18
Brains, 10 lb. pails	18
Ears	9 1/2
Snouts, lean in	18 1/2 @ 19
Feet, front	7 1/2

SAUSAGE MATERIALS—

FRESH

(l.c.l. prices)

Pork trim, reg.	34 @ 34 1/2
Pork trim, guar.	35 @ 35 1/2
50% lean	35 @ 35 1/2
Pork trim, spec.	40 @ 50
Pork trim, ex 90% lean	51 @ 52
Pork cheek meat, trnd.	45 1/2
Pork tongues, c.t., bone in	29 @ 29
Bull meat, boneless	50 1/2 @ 51
Bon's cow meat, f.c., C.C. 48	48 1/2
Cow chuck, boneless	49 1/2
Beef trimmings, 85-90%	45 @ 45 1/2
Beef head meat	41
Beef cheek meat, trnd.	41
Shank meat	51 @ 52
Veal trimmings, bon's	49

SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Domestic rounds, 1 1/2 in.	1.60 @ 1.70
Domestic rounds, over 1 1/2 in.	1.40 @ 1.50
140 pack	.95 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.60 @ 1.70
Export rounds, narrow, 1 1/2 to 1 3/4 in.	1.00 @ 1.05
Export rounds, narrow, 1 in. under	1.00 @ 1.25
No. 1 weasands, 24 in. up to 14	1.14 @ 1.17
No. 1 weasands, 22 in. up to 5	.8 @ .8
No. 2 weasands	.5 @ .75
Middles, sewing, 1 1/2 in.	1.00 @ 1.20
Middles, select, wide, 2 1/2 in.	1.40 @ 1.00
Middles, select, wide, 2 1/2 in.	1.80 @ 2.00
Middles, select, extra, 2 1/2 in. & up	2.30 @ 2.70
Beef bungs, export No. 1	.38 @ .40
Beef bungs, domestic	.25 @ .28
Dried or salted bladders, per piece:	
12-15 in. wide, flat	23 @ 25
16-20 in. wide, flat	14 @ 17
20-25 in. wide, flat	14 @ 17
Extra narrow, 20 mm. & dn.	3.75 @ 3.95
Narrow, medium, 29@32	3.75 @ 3.85
Medium, 32@35 mm. & dn.	3.00 @ 3.15
Sp. medium, 35@38 mm. 2.40 @ 2.50	2.40 @ 2.50
Wide, 38@43 mm. & dn.	2.60 @ 2.75
Large prime bungs, 34 in. cut	.20 @ .22
34 in. cut	.17 @ .21
Medium prime bungs, 34 in. cut	.10 @ .17
Small prime bungs	.9 @ .10
Middles, per set, cap off, 50	.70 @ .79

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	.96 @ .98
Thuringer	.57 @ .59
Farstewurst	.83 @ .84
Hofsteiner	.83 @ .84
B.C. Salami	.89 @ .91
B.C. Salami, new can	.59
Genoa style salami, ch.	.96
Pepperoni	.84
Mortadella, new condition	.50
Italian style hams	.79 @ .84
Cappicola (cooked)	.76 @ .79

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Tracking System for You
FREE OF CHARGE!

Koch engineers have been designing tracking systems for many years. Every layout is given individual, personal attention. Great care is used in fabricating each tracking system. Bending and punching are exact. Our detailed drawings permit installation with a minimum of effort.

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Send in a rough sketch. Show inside dimensions of coolers and smokehouses, exact location of doors. Our engineers will prepare accurate scaled drawings for your approval, with quotation for complete system.

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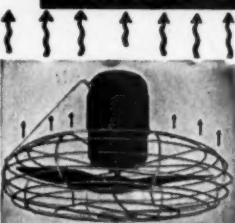
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THE FAN THAT BLOWS



UPWARDS:

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REFRIGERATOR FAN
When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and dispels odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

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River Grove, Ill.



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

WEDNESDAY, SEPTEMBER 27, 1950

REGULAR HAMS

Fresh or Frozen S.P.

8-10	39 1/2 n	39 1/2 n
10-12	39 1/2	39 1/2
12-14	39 1/2	39 1/2
14-16	40 1/2 n	40 1/2 n

8-up, No. 2's

inc. 28 1/2

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.e.l. prices)

Sept. 23, 1950

per lb.

City

Choice, 800 lbs./down.....	49@51%
Good, 800 lbs./down.....	48½@51%
Commercial	
800 lbs./down.....	44@47
Canner & cutter.....	38½@45½
Bologna bulls.....	45@45½

BEEF CUTS

(l.e.l. prices)

Choice:

Hinds & ribs.....	56@63
Rounds, N. Y. flank off.....	56@63
Hips, full.....	56@63
Top sirloins.....	62@65
Short loins, untrimmed.....	68@72
Chucks, non-kosher.....	49@51
Ribs, 30/40 lbs.....	60@64
Briskets.....	38@42
Flanks.....	24@25

Good:

Hinds & ribs.....	55@60
Rounds, N. Y. flank off.....	56@63
Hips, full.....	57@60
Top sirloins.....	62@65
Short loins, untrimmed.....	64@68
Chucks, non-kosher.....	49@50
Ribs, 30/40 lbs.....	60@62
Briskets.....	38@42
Flanks.....	24@25

FRESH PORK CUTS

(l.e.l. prices)

Western

Hams, regular, 14/down.....	41n
Hams, skinned, 14/down.....	43½
Picnics, 4/lbs.....	31@31½
Backs, sq. cut, seedless, 8½/lbs.....	38½@62
Pork loins, 12/down.....	49@51
Boston butts, 4/8 lbs.....	43½@44½
Spareribs, 3/down.....	41½@42
Pork trim., regular.....	35@35½
Pork trim., ex. lean, 95%.....	52½@53
City	
Hams, regular, 14/down.....	47@49
Hams, skinned, 14/down.....	47½@50
Shoulders, N. Y. 12/down.....	45@46
Picnics, 4/lbs.....	37@39
Pork loins, 12/down.....	50@60
Boston butts, 4/8 lbs.....	50@53
Spareribs, 3/down.....	49@51
Pork trim., regular.....	32@36

FANCY MEATS

Veal breads, under 6 oz.....	72
6 to 12 oz.....	80
12 oz. up.....	1.00
Prime, eye.....	
Beef livers, selected.....	70@78
Calf livers, selected, kosher.....	90@95
Lamb fries.....	55
Oxtails, over ¾ lb.....	35

WESTERN DRESSED MEATS AT NEW YORK

MONDAY, SEPTEMBER 28, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	None
500-600 lbs.	None
600-700 lbs.	\$.50-.75-.81-.75
700-800 lbs.	49.75-.51-.00

Good:

350-500 lbs.	None
500-600 lbs.	49.75-51.00
600-700 lbs.	49.25-50.50
700-800 lbs.	48.50-50.00

Commercial:

350-600 lbs.	44.00-47.00
600-700 lbs.	44.00-47.00

Utility:

350-600 lbs.	None
600-700 lbs.	44.00-47.00

COW:

Commercial, all wts...	40.00-43.00
Utility, all wts...	40.00-42.00

Cutter, all wts.

None
None

Canner, all wts.

None
None

VEAL—SKIN OFF:

Choice:	52.00-54.00
110-150 lbs.	51.00-54.00

Good:	None
50-80 lbs.	None

80-110 lbs.	50.00-52.00
110-150 lbs.	50.00-52.00

Commercial:	None
50-80 lbs.	45.00-49.00

80-110 lbs.	45.00-48.00
110-150 lbs.	45.00-48.00

DRESSED HOGS

(l.e.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	34
130 lbs.	34
135 lbs.	34
154 lbs.	34
172 lbs.	34

LAMBS

(l.e.l. prices)

Whole lambs	50
Iodd lambs	50
Legs, gd. & ch.	65
Lindendilles, gd. & ch.	65
Loin, gd. & ch.	65

MUTTON

(l.e.l. prices)

Western

Good, under 70 lbs.....	28
Comm., under 70 lbs.....	26
Utility, under 70 lbs.....	22
.....	24

VEAL—SKIN OFF

(l.e.l. prices)

Western

Choice carcass	51
Good carcass	50
Commercial carcass	45
Utility	44
.....	44

BUTCHERS' FAT

(l.e.l. prices)

Western

Shop fat	5½
Breast fat	7½
Edible suet	7½
Inedible suet	7½
.....	7½

CANADIAN SLAUGHTER

In its report of August 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 163.4 lbs.; cattle, 479.2 lbs.; calves, 116.3 lbs., and sheep and lambs, 43.4 lbs. These weights compare with 172.2, 465.8, 130.9 and 43.7 lbs., respectively, in August a year earlier. The numbers of livestock slaughtered during the two months were:

CALF—SKIN OFF:

Choice:	None
200 lbs. down	None
200 lbs. up	None
Good:	
200 lbs. down	44.00-46.00

COMMERICAL:

200 lbs. down	42.00-44.00
200 lbs. up	42.00-43.00
Utility, all wts.	None
.....	None

SPRING LAMB:

Choice:

30-40 lbs.	54.00-55.00
40-45 lbs.	54.00-55.00
45-50 lbs.	53.00-54.00
50-60 lbs.	52.00-53.00
Commercial, all wts.	48.00-52.00

Good:

30-40 lbs.	53.00-54.00
40-45 lbs.	53.00-54.00
45-50 lbs.	52.00-53.00
50-60 lbs.	51.00-52.00

Utility:

22.00-24.00	48.00-51.00
.....	48.00-51.00

Commercial:

22.00-24.00	48.00-51.00
.....	48.00-51.00

Hams, Skinned, No. 1:

4-8 lbs.	48.00-50.00
Hams, Skinned, No. 1:	
10-14 lbs. down	47.00-49.00

Hams, Skinned, No. 2:

10-14 lbs. down	44.00-46.00
.....	44.00-46.00

3

reasons why

GENERAL ALL-BOUNDS

are the preferred
Container for Meats . . .

1. Rapid Refrigeration

2. Easy to Pack and Unpack

3. They Over-pack, Actually Carry 5% to 10% More Products

Due to cross ventilation, General All-Bounds provide quicker refrigeration, assure an attractive "bloom" to your meats and conserve space in refrigerators and coolers! Furthermore, they stack better and higher and are ideal for fork truck handling. Cleats at end of General All-Bounds provide sure grip in all 4 positions. Packers, shippers, and receivers, all prefer this ideal container for the better packaging of meats. Write us today for details on General All-Bounds.

General Box Company
GENERAL OFFICES:
538 N. DEARBORN ST., CHICAGO 10, ILL.

DISTRICT OFFICES AND PLANTS: Cincinnati, Danville, Louisville, General Box Company of Mississippi, Meridian Miss., Milwaukee, Sheboygan, Winchendon. Continental Box Company, Inc.: Houston, Dallas.

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, September 27, 1950

The market carried an uncertain note as the week opened, however, early Monday previously established prices prevailed and materials moved into domestic channels at these levels in good volume.

Late Monday soapers' bids were reduced $\frac{1}{4}$ c per pound and early Tuesday another $\frac{1}{4}$ c reduction was placed into effect and at the new bids of $12\frac{1}{2}$ c fancy basis, movement continued at a good rate, particularly in lower grades. Later Tuesday another $\frac{1}{4}$ c reduction in bid prices was announced, bringing the new basis to $12\frac{1}{2}$ c fancy tallow, $11\frac{1}{4}$ c choice white grease and $8\frac{1}{4}$ c yellow grease. Some trades were reportedly made at these levels, establishing the market. Soaper buying interest then withdrew from the market.

The dealer-exporter inquiry has been light to none, with a few indicated bids for extra fancy tallow reported in the market at about $\frac{1}{4}$ c premium; however, with producers of this type of material well sold, offerings were difficult to obtain.

Prospects of increased slaughter schedules in both beef and pork are said to be the prime factor in the price declines this week. This has also been reflected in the lard prices, which have declined to levels below the prices obtained for fancy tallow and choice white grease early this week.

At midweek the market was quiet with very little interest on the buying side and only few offerings. Most producers indicated little interest in sales.

TALLOWS: Wednesday's quotations (carlots delivered usual consuming points) were: Edible tallow, $12\frac{1}{2}$ c; fancy, $12\frac{1}{2}$ c; choice, $11\frac{1}{4}$ c; prime, $11\frac{1}{4}$ c; special, $11\frac{1}{4}$ c; No. 1, $9\frac{1}{4}$ c; No. 3, $8\frac{1}{4}$ c, and No. 2, 8c.

GREASES: Wednesday's quotations

were: Choice white grease, $11\frac{1}{4}$ c; A-white, 11c; B-white, $10\frac{1}{2}$ c; yellow, $8\frac{1}{4}$ c; house, $8\frac{1}{4}$ c; brown, $7\frac{1}{4}$ c, and brown (25 acid), $8\frac{1}{4}$ c.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, September 27, 1950)

Blood

Unit
Ammonia

*Unground, per unit of ammonia.....\$8.25@8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$0.75@10.00
Low test	9.00
High test	12.00
Liquid stick tank cars	4.25@ 4.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$120.00
50% meat and bone scraps, bulk..	110.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	120.00@122.00
60% digester tankage, bagged....	125.00
80% blood meal, bagged	150.00
85% special steamed bone meal, bagged	80.00

Fertilizer Materials

High grade tankage, ground	Per unit
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.25

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.85@1.95
Expeller	1.85@1.95

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00n
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.25

Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	75.00@ 80.00
Cattle switches, per piece	5 $\frac{1}{4}$ @6
Winter processed, gray, lb.	13 $\frac{1}{4}$ @14
Summer processed, gray, lb.	8@8 $\frac{1}{2}$

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, September 28, 1950

With a limited demand in packing-house by-products, trading was rather slow. Cracklings sold at \$1.80, f.o.b. New York, while a car of wet rendered tankage sold for \$8.50, f.o.b. New York.

Guatemala Producers Want Protection for Domestic Fats

Exports of lard from the United States to Guatemala in the first six months of 1950 totaled 2,588,000 lbs., according to the Office of Foreign Agricultural Relations. This quantity, and the 5,224,000 lbs. exported in 1949, was abnormally large inasmuch as the volume exported in the 1935-39 period averaged only 396,000 lbs., and in none of the other postwar years did it exceed the 540,000 lbs. exported in 1946. United States 1949 exports to Guatemala comprised 98 per cent of the total lard imported by that country and 96 per cent of the inedible tallow.

Although it is believed that the recent rise in prices for United States lard and tallow since the beginning of hostilities in Korea may have eased somewhat the pressure on Guatemalan producers of edible fats and oils, these producers are seeking protection from the government against the lower-priced U. S. lard imports. Although some producers hope the Guatemalan Congress will raise the general import duties on fats and oils, such action could not apply to imports from the United States so long as the reciprocal trade agreement is in effect.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniums

Ammonium sulphate, bulk, per ton, f.o.b. Production point	\$35.00
Blood, dried 16% per unit of ammonia... 60% protein nominal f.o.b.	8.75
Unground fish scrap, dried, 60% protein nominal f.o.b.	2.05
Fish Factory, per unit	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit76

Dry Rendered Tankage

50% protein, unground, per unit of protein \$1.80

**SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS**

KREY

**THE HAM WITH A
REPUTATION FOR
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Tenderized Hams



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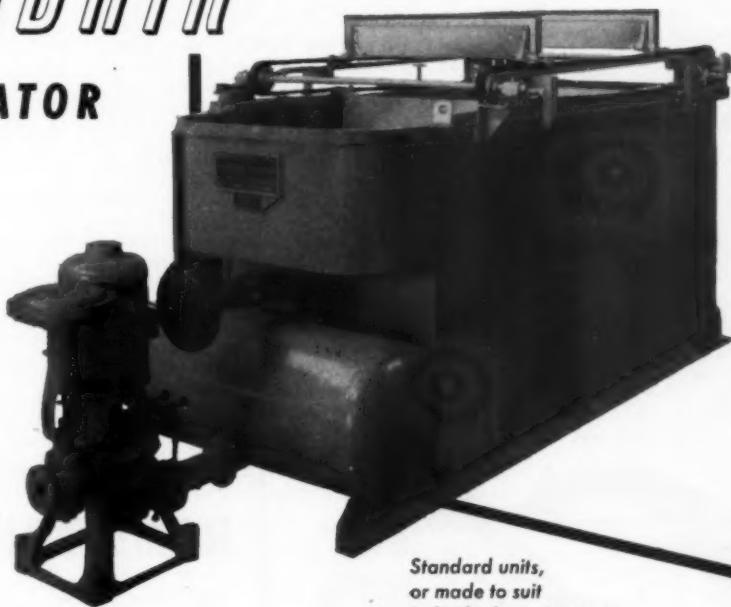
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COLLOIDAIR SEPARATOR



*Standard units,
or made to suit
individual requirements.*

Handling waste flows with this equipment gives you the following money-saving advantages:

- ✓ **Almost complete recovery of grease.**
- ✓ **Savings in time and labor through fully automatic operation.**
- ✓ **Elimination of sewer cleaning.**
- ✓ **Purifying waste water to satisfy pollution regulations.**
- ✓ **Permitting water to be reused in cooling circuits.**
- ✓ **Saving of space—less than $\frac{1}{2}$ the space requirements of a one hour capacity catch basin.**

Colloidair Separator's extremely high efficiency is due to the patented feature of using dissolved air to speed the flotation of free and emulsified fats and grease. This makes it possible to recover in 18 minutes or less 95% or more grease—compared to a maximum recovery of 30% to 50% obtained by conventional catch basins having a minimum retention time of one hour.

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**234 EAST COLORADO STREET
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295 MADISON AVENUE, NEW YORK 17, N. Y.



VEGETABLE OILS

Wednesday, September 27, 1950

For the third consecutive week sharp price reductions developed in the crude edible vegetable oils markets. A general reduction of 4c has taken place in the past three weeks. This week's drops can be attributed to the poor consumer demand, coupled with an increased new crop movement.

Corn oil, peanut oil and cottonseed oil lowered 1c. Soybean oil dropped 3c and coconut oil 1c.

Disregarding a lack of aggressive buying interest, there was no feeling among buyers that the market would weaken until sellers realized that their supply was growing too rapidly. Lower

VEGETABLE OILS

Wednesday, September 27, 1950

	Crude cottonseed oil, carloads, f.o.b. mills
Valley	16 1/4
Southeast	16 1/4
Texas	16
Corn oil in tanks, f.o.b. mills	16 1/2 pd
Soybean oil, Decatur	13 3/4 pd
Peanut oil, f.o.b. Southern Mills	20c
Coconut oil, Pacific Mills	17n
Cottonseed foots	
Midwest and West Coast	36 2/3 1/4
East	36 2/3 1/4

OLEOMARGARINE

Wednesday, September 27, 1950

	Prices f.o.b. Chicago
White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

offerings did not arouse buying interest and sellers began to lose their secure feeling. Larger reductions soon followed.

On September 24, the *New York Times* released a story that showed that the repeal of federal taxes on oleomargarine has failed to produce the impact expected on the sales of either butter or margarine.

CORN OIL: Sales made early this week were at levels 1c lower than those made on Friday. The price, 17c, did not hold and sales at 16 1/4c were reported on Tuesday. Still lower sales were reported on Wednesday with 16 1/4c the price.

SOYBEAN OIL: A thin trade could be found late last week, but sales picked up on Monday as the price lowered from 14 1/4c to 14 1/2c. On Tuesday, sales were made at 13 3/4c and on Wednesday soybean oil cashed for 13 1/4c.

PEANUT OIL: The only sales reported in the last week were at 20c. The market lowered although there were substantiating sales at the last price. This drop most likely was caused by the lowering of the other markets. The last quoted price was 20c nominal.

COCONUT OIL: Buying interest could not be found until prices were lowered 1c. This reduction did not bring about the expected interest among buyers and another reduction followed. The last sales were at 17c.

COTTONSEED OIL: A thin movement at 17c in the Valley was reported late last week. This market, unlike others, advanced momentarily on Monday, but soon lowered with the other markets. On Monday, Valley oil sold for 16 1/2c, with the other directions quiet. Tuesday sales consisted of a few in the Valley at 16 1/4c and a few in Texas at 16c. On Wednesday the market was quoted nominally at 16 1/4c in the Valley and Southeast and 16c in Texas.

The quotations from the New York cottonseed oil futures exchange for the first three days of the week were as follows:

MONDAY, SEPTEMBER 25, 1950						
Oct.	19.15	19.15	19.00	19.00	*19.38	
Dec.	19.10	19.15	18.86	18.90	19.31	
Jan.						
Mar.	*19.00	19.00	18.80	18.80	19.15	
May	19.12	19.12	18.84	18.84	19.17	
July	*18.85	18.80	18.62	18.62	*18.93	
Sept.	*17.10	17.10	17.10	17.10	*17.00	17.00

Total sales: 372 lots.

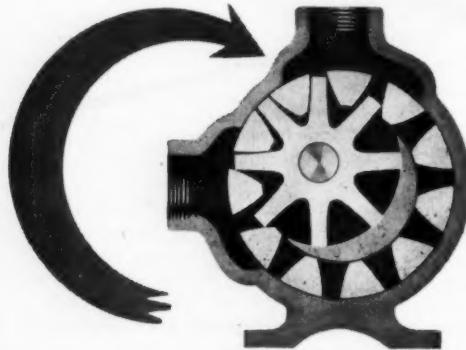
TUESDAY, SEPTEMBER 26, 1950						
Oct.	18.90	18.90	18.55	18.61	19.00	
Dec.	18.70	18.70	18.55	18.58	18.90	
Jan.						
Mar.		18.65	18.46	18.51	18.80	
May	18.61	18.65	18.46	18.51	18.84	
July	18.50	18.50	18.30	18.31	18.62	
Sept.	*17.10	17.10	16.88	16.90	17.10	

Total sales: 356 lots.

WEDNESDAY, SEPTEMBER 27, 1950						
Oct.	18.55	18.95	18.55	18.70	18.61	
Dec.	18.53	18.81	18.44	18.54	18.58	
Jan.						
Mar.	18.50	18.75	18.42	18.53	18.51	
May	18.52	18.76	18.43	18.53	18.51	
July	18.32	18.56	18.21	18.30	18.31	
Sept.					*16.95	16.90

Total sales: 600 lots.

*Bid.



The genuine Viking is the original "gear within a gear" pump . . . most copied of all rotary designs. Be sure . . . insist on the original and genuine Viking. For details, ask for free bulletin 50SS today.

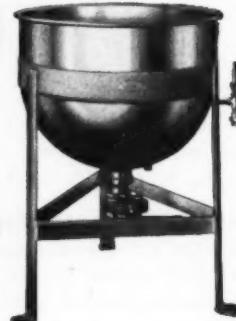


Viking PUMP COMPANY
Cedar Falls, Iowa

HAMILTON

Stainless Steel

**STEAM
JACKETED
KETTLES**



Hamilton Kettles give you . . . heating speed and economy, true full capacity, true even bowl thickness, maximum protection against leakage, exceptionally long working life. . . . Kettle values not to be found in other Kettles on the market today.

**Built to 90 lbs. and 125 lbs. working pressures
in sizes from 15 gallons to 500 gallons.**

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E. G. JAMES CO.
316 S. LA SALLE STREET • CHICAGO 4, ILL.
Telephone: HA rrison 7-9062

HIDES AND SKINS

Market active with volume in excess of 90,000 for fourth consecutive week—Prices steady to ½c higher—Light cows and branded cows recover from last weeks decline and in best demand—Heavy cows and heavy steers somewhat draggy but steady.

CHICAGO

PACKER HIDES: Hide futures worked lower again this week. In view of the vastly improved Korean war picture, commodity markets generally were lower. Notwithstanding, the cash market in hides, although a bit more selective than it has been, was steady to higher. The selections in demand were mainly light cows and branded cows. In the trading this week these sold at prices ½c above last weeks levels. As they had dropped ½c in last weeks lower market, this increase restored them to their previous levels which were the highest for light cows and branded cows this year.

Heavy hides, particularly heavy cows, were draggy, but sold steady in the few sales that were made. To complicate the picture, Colorado's, unlike most heavier selections, sold ½c higher. As there had been a full cent spread between Colorado's and butts, some were of the opinion that this was more or less a leveling advance and that a ½c differential was more realistic.

A surprising feature of the market was the fact that trading got underway Tuesday and by Wednesday had been mostly completed. This contrasted with the usual two or three days of bartering and most selling action at the end of the week that has prevailed recently.

In the weekly breakdown, as mentioned before, most of the interest and action was in light cows and in branded cows, with about 20,000 of each being sold. Branded cows sold 31@31½c range and light cows sold 33½@34½c range, as compared to 30½@31 and 33@34, by same points last week.

Branded steers were relatively active with about 13,000 butts and heavy Texas and about 11,000 Colorado's traded. The butts and heavy Texas, with one small exception, sold 29c, while the Colorado's sold 28½c. In a mixed trade about 125 butts sold 29½c.

Light native steers were also quite active with approximately 9,000 traded and all at 33½c as compared to the 33½c paid last week. About 5,700 ex-light native steers and 2,000 light Texas sold at 31 and 37c. Only two cars heavy native steers were sold, one at 32½c and car that had some St. Paul's included sold 32½ and 33c. Mixed car Sioux Falls heavy and light native steers sold 33 and 33½c. Mixed car, same selection, St. Paul, sold 33 and 33½c. Mixed car branded steers, light and ex-light, sold 31 and 34c. Two trades of heavy cows, involving 5,500 hides,

were reportedly made at a 33c level.

SHEEPSKINS: Once again shearlings prices moved higher. Interest proved more than ample for slightly larger offerings, and on this basis prices moved progressively upward during the week; however, the price advances were not quite as large as they have been and were harder to obtain. There appeared to be a little resistance for the first time in some weeks.

Late last week some No. 1 shearlings sold \$4.75 and some fall clips brought \$5. This week, with a fairly large amount involved, No. 1 shearlings brought \$4.75 and clips moved at \$5.25. In both sales a few 2's and 3's were included at \$2.60 and \$2. Other private trading was done at close to these levels. At the end of the week a packer had offered No. 1 shearlings at \$5 and clips at \$5.25. Buyers were willing to pay \$5.25 for the clips, but up to press time had refused to go \$5 for the 1's, so the sale had not been completed. Pickled skins moved during the week at \$17 and dry pelts were firm.

OUTSIDE SMALL PACKER: This market firmed a little after being soft most of last week, and there was considerable trading during the first part of the week. Notwithstanding this, some traders were of the opinion that there was somewhat of an uneasy feeling in the market, and movement was a bit restricted.

Light hides, 40-41, sold on 31@32 range, with the majority of the trading reported at 31 and 31½c. The same range was true in the 50-52-lb. average; these were sold on 30@31c range, with the majority at 30@30½c. Some 48's sold at 31c. In the heavier hides, 54-55 average sold 29@29½c, and 62's sold 29½c, Chicago basis. Bulls sold on wide range with the majority of trading at about 19c, however, some sold up to 20c while others were moved at 18½c. Few countries, 50-lb. average, sold 27c.

WESTCOAST: The packer trading in this area is apparently over until at

least October, and most of the independents are also fairly well sold. There was one rather sizeable trade reported when 6,500 "butchertown" and southern California cows moved at 29c flat, f.o.b.

CALFSKINS: One little mixed package of light and heavy river calfskins, about 2,500, sold at 80 and 75c during the week, but with this exception trading in skins was at an absolute standstill. The above prices were steady and the market had a firm undertone, with indications that more could be sold the same way.

CHICAGO HIDE QUOTATIONS

		Packer Hides	Week ended	Previous	Cor. week
		Sept. 28, 1950	Week	1949	
Nat. stra....	32½@33½	32½@33½	24	@23½	21
Hy. Tex. Strs..	29	28			
Hy. butt					
brand'd stra...	29	29			21
Hy. Col. stra...	28½	28			20½
Ex-light Tex.					
stra.....	34	34			25½
Brnd'd cows...	31@31½	30½@31			22½@23
Hy. nat. cows...	33@33½	33@33½			23½@24½
Light nat. cows...	33½@34½	33@34			27½
Nat. bulls.....	23	23			17½
Brnd'd bulls...	22	22			16½
Calfskins					
Nor.	75 @80	75 @80	55	@65	
Kips.					
Nor. nat.	62½	62½	50		
Kips.					
Nor. brand ...	60	60			47½
Slunks., reg...	3.85	3.85			2.45
Slunks., hrs...	.90	.90			@1.00

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver...	31	31	20½@22½
50-52 lb. aver...	30	31	19½@21½
63-65 lb. aver...	29	29	14½@15½
Nat. bulls.....	19	17½@18	13½@14½
Calfskins	55 @60	55 @60	42 @43
Nat. mat.	40 @45	40 @45	35 @36
Slunks., reg...	3.25	3.25	1.75@2.00
Slunks., hrs...	75	75	55 @60

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted fat.

COUNTRY HIDES

All weights			
50-52	26 @27	26 @27	18 @19
Bulls	14	13½@14	12½
Calfskins	33 @35	33 @35	25 @27
Kipkins	31 @33	31 @33	23 @25

All country hides and skins quoted on fat trimmed basis.

SHEEPSKIN, ETC.

Pkr. shearings,			
No.	4.75	4.30@4.40	2.75@3.10
Dry pelts37	.37 @40	.29 @30
Horeskins, untrnd			
	12.50@13.00	12.50@13.00	12.25@12.50

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WEEK'S CLOSING MARKETS

OLEOMARGARINE PRODUCTION

There were 63,498,000 lbs. of colored margarine produced in July, 1950, compared with 10,691,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Total withdrawn tax paid in July, 1949, was 10,392,000 lbs. Uncolored margarine output totaled 25,925,000 lbs. in July, 1950, compared with 45,426,000 lbs. in July last year. Total withdrawn tax paid in July, 1949 was 44,975,000 lbs.

Stocks of colored margarine held at producing plants at the beginning of July were 13,966,000 lbs., and end-of-the-month stocks were 5,917,000 lbs. There were 5,543,000 lbs. of uncolored margarine held at the beginning of the month, compared with 2,954,000 lbs. at the end of the month.

Consumption of animal and vegetable fats and oils in oleomargarine during July 1950, with comparative figures, was reported by the U. S. Department of Commerce as follows:

	July, 1950	July, 1950
Cottonseed oil, refined	6,916,000	5,114,000
Soybean oil, refined	1,851,000	1,854,000
Lard, rendered	279,000	167,000
Deodorized oil	153,000	161,000
Stearin, vegetable		
winter	1,094,000	1,016,000
animal, edible	354,000	308,000
Oleo oil	390,000	221,000
Hydrogenated cottonseed oil, edible	34,782,000	26,703,000
Hydrogenated soybean oil, edible	24,961,000	19,478,000
Hydrogenated other oil, edible	672,000	(1)
Fats and oils not shown separately to avoid disclosure	420,000	1,037,000
Total	72,472,000	56,209,000

¹Included in "Fats and oils not shown separately to avoid disclosure" of individual operations.

²Additional consumption items will be shown in subsequent months whenever possible.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 23:

	Week Sept. 23	Previous week	Cor. Wk. 1949
Cured meats, pounds	25,211,000	25,985,000	22,590,000
Fresh meats, pounds	23,533,000	22,093,000	32,913,000
Lard, pounds	6,364,000	5,076,000	5,047,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21; the average, \$20.30. Provision prices were quoted as follows: Under 12 pork loins, 45@46; 10/14 green skinned hams, 41½; 4/8 Boston butts, 40@40½; 16/down pork shoulders, 35n; 3/down spareribs, 39@39½; 8/12 fat backs, 14@15; regular pork trimmings, 30@31; 18/20 DS bellies, 27¾n; 4/6 green picnics, 28%; 8/up green picnics, 28½.

P.S. loose lard was quoted at 12.00a and P.S. lard in tierces at 12.87½n.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York were: Oct. 18.97; Dec. 18.90; Mar. 18.84; May 18.80; July 18.58; Sept. 16.90b, 17.50a. Total sales 379 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 23, 1950, were 4,919,000 lbs.; previous week 6,914,000 lbs.; same week 1949, 6,434,000 lbs.; 1950 to date, 216,991,000 lbs.; corresponding period a year earlier, 259,423,000 lbs.

Shipments for the week ended September 23 totaled 4,469,000 lbs.; previous week, 4,015,000 lbs.; same week last year 5,598,000 lbs.; 1950 to date 169,353,000 lbs.; same period 1949, 193,057,000 lbs.

Beef for Western Germany

Authorization has been granted to the West German Ministry of Food to import 50,000,000 20-oz. cans of beef from the United States. Import will be on a compensation basis as the federal government cannot spend dollars for them.

Packers having used equipment and machinery to sell, and those wishing to buy, can get together in the classified advertising section.

N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 25, 1950

	Open	High	Low	Close
Dec.	27.75b	27.75	27.30	27.75
Mar.	26.45b	26.25	26.00	26.30b
June	26.00	26.06	25.50	25.80b
Sept.	25.50b	—	—	25.30b

Close: 6 to 25 points lower; sales 32 lots.

TUESDAY, SEPTEMBER 26, 1950

	Open	High	Low	Close
Dec.	27.80	28.30	27.80	27.90b
Mar.	26.60	26.70	26.50	26.25b
June	26.06	26.06	26.06	25.75b
Sept.	23.50b	—	—	25.45b

Close: 15 points higher to 5 lower; sales 29 lots.

WEDNESDAY, SEPTEMBER 27, 1950

	Open	High	Low	Close
Dec.	27.75b	27.74	27.50	27.50
Mar.	26.25b	26.10	25.90	25.85b
June	25.75b	25.60	25.45	25.35b
Sept.	23.50b	—	—	24.95b

Close: 40 to 50 points lower; sales 27 lots.

THURSDAY, SEPTEMBER 28, 1950

	Open	High	Low	Close
Dec.	27.30	27.36	27.00	27.28
Mar.	25.50	25.70	25.40	25.70b
June	25.25b	25.25	25.25	25.20b
Sept.	24.50b	—	—	24.80b

Close: 15 to 36 points lower; sales 38 lots.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during August, 1950.

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Aug., 1950	1,593,738	845,360	732,209
Aug., 1949	1,939,334	970,553	916,799
Jan.-Aug., 1950	10,966,817	6,044,602	4,757,650
Jan.-Aug., 1949	11,538,236	6,377,418	4,982,051
5-yr. av.			
(Aug., 1945-49)	1,842,439	865,909	960,160

CALVES

Aug., 1950	462,375	231,965	209,042
Aug., 1949	536,533	309,488	215,475
Jan.-Aug., 1950	3,113,462	1,768,865	1,290,503
Jan.-Aug., 1949	3,446,822	2,060,547	1,310,176
5-yr. av.			
(Aug., 1945-49)	596,826	333,618	256,121

HOGS

Aug., 1950	2,345,298	1,527,970	808,127
Aug., 1949	2,320,638	1,516,634	783,605
Jan.-Aug., 1950	22,122,019	14,721,916	7,282,095
Jan.-Aug., 1949	20,230,267	13,372,727	6,752,709
5-yr. av.			
(Aug., 1945-49)	1,784,962	1,147,172	631,109

SHEEP AND LAMBS

Aug., 1950	1,465,789	567,864	883,160
Aug., 1949	1,654,178	697,429	934,009
Jan.-Aug., 1950	9,404,793	4,396,061	4,976,160
Jan.-Aug., 1949	9,422,783	4,337,516	5,061,782
5-yr. av.			
(Aug., 1945-49)	1,946,225	812,603	1,124,695

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

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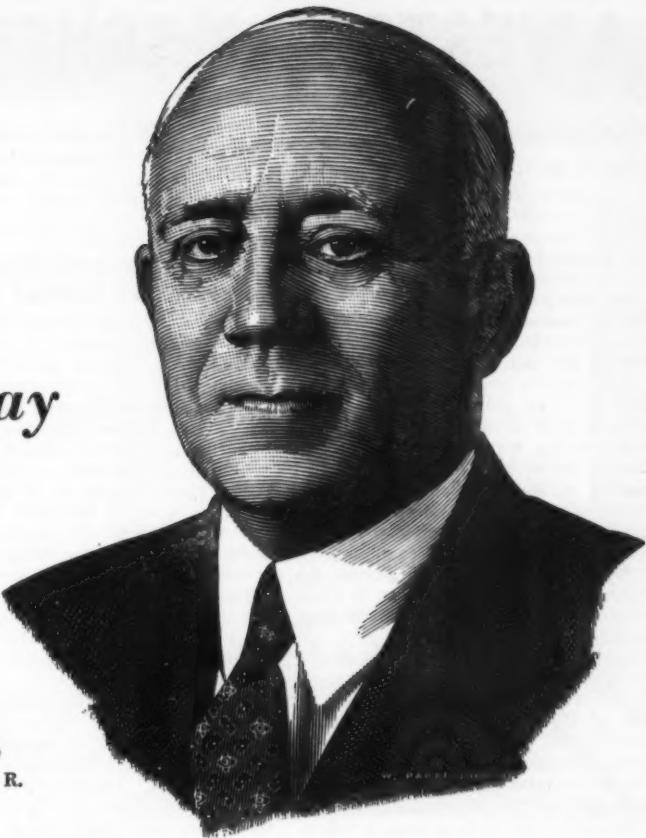
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THE NATIONAL PROVISIONER



LIVESTOCK MARKETS

Weekly Review

Champion Barrow Misses Top Carcass Ranking

Considered strictly from the carcass viewpoint, the grand champion barrow of the National Barrow Show became the second best pig in the show when the cooler checkup on the live champions was completed at Austin, Minn. The Oklahoma Poland-China was second to the Yorkshire breed champion barrow on the rail.

However, the evaluation was so close, only 2¢ a cwt. difference in sale value, that the first carcass contest for champions in the history of the National Barrow Show, was considered a justification of the judgment of the committee of judges who placed the champions alive in the show-ring.

The reserve grand champion, a Hampshire, stood fifteenth among the 36 hogs in the carcass contest. It stood 93¢ lower in sale value per cwt. than the top hog.

In the carcass contest for champions, the first and second barrows in each of the two weight classifications of each of the nine breeds at the show were judged in the carcass. Thus, 36 barrows were so judged.

In the regular carcass contest of the show 85 barrows were entered. Here a Hampshire stood first with a valuation of \$21.13 a cwt., the highest for both carcass contests. The two lead hogs in the champion carcass rankings were second and third to this hog. Their carcass values were \$20.67 and \$20.65 respectively.

The hogs in both carcass events were judged for quality of cuts and for yield of cuts. Both of these judgments were made after the carcass had been carved into the various cuts, and each cut weighed. The valuation was arrived at by taking the average price for the 12 months preceding the show for each cut in its proper average weight, as reported by THE NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE.

The year's average price, it happens, is not high in comparison with today's price. This average price is \$18.82 for a good market top hog.

TRUCK SAFETY CONTEST HELD AT KANSAS CITY

To promote care in handling livestock and honor truck operators who do an outstanding job of protecting their shipments from costly bruising, crippling or death in-transit, market interests at the Kansas City stockyards are sponsoring a special contest for truckers hauling livestock to that market. The contest began on September 16 and will close at midnight October 7, one week before the American Royal Livestock and Horse Show, at which winners will be honored guests. Only insured truckloads will be counted in the contest and scores will be computed on the basis of the number of loads having no dead or crippled-in-transit animals.

Ray L. Cuff, regional manager of the National Livestock Loss Prevention Board in Kansas City, pointed out that truckers have a rather poor record in the matter of livestock safety as compared to the railroads. Studies at five river markets have shown that the truck loss from deads and cripples in cattle is about twice as high as in rail shipments, Cuff said. The percentage of deads in truck calf shipments is about two and one-half times that of rail shipments, with the percentage of crippled calves in truck shipments over four times higher than in rail shipments.

Deads in truck shipments of hogs were two and one-half times greater and the percentage of crippled truck hogs was about one and three-tenths times higher than in rail hogs. The sheep death rate for trucks was about four and four-tenths times higher and the crippling rate over two and one-half

times higher than in rail shipments.

Mr. Cuff explained that many of these losses resulted from over-crowding and from unpartitioned, mixed truckloads, hauled in order to get a larger pay load.

Mr. Cuff listed the following points as tips on how truck operators can keep their contest score high: 1) Use good loading chutes; 2) partition mixed loads of livestock; 3) use wide-open-end gate trucks; 4) provide good footing, bed with sand; 5) provide proper seasonal ventilation to prevent hogs from piling; 6) avoid over-crowding; 7) use wet sand bedding in summer and cover with straw in cold weather; 8) tie all bulls; 9) use canvass slappers, not canes or clubs; 10) allow animals to load and unload slowly; 11) remove all inside projections in trucks; 12) keep livestock comfortable.

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

The USDA reports the total salable and driven-in receipts at 64 public markets in August, 1950:

TOTAL SALABLE RECEIPTS*

	Aug. 1950	Aug. 1949
Cattle	3,592,154	1,711,858
Calves	356,427	419,294
Hogs	1,731,121	1,756,393
Sheep	898,430	1,075,512

TOTAL DRIVEN-IN RECEIPTS

	1,260,238	1,408,930
Cattle	1,270,147	1,314,070
Calves	1,889,852	1,847,011
Hogs	896,823	762,956

* Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total August receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 79.1; calves, 81.8; hogs, 80.6; and sheep, 46.9. These percentages compared with 72.7, 77.3, 79.6 and 46.1 per cent, respectively, in August, 1949.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, September 25, 1950, were reported by the Production & Marketing Administration as follows:

HOGS: (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$16.00-18.50	\$15.00-17.50	\$.....	\$.....
140-160 lbs.	18.00-20.00	17.50-19.50	19.00-20.00	18.50-19.75
160-180 lbs.	20.00-21.00	19.25-20.75	19.50-20.75	18.50-20.75
180-200 lbs.	20.75-21.25	20.50-21.25	20.25-21.35	20.50-21.00
200-220 lbs.	21.00-21.35	21.00-21.35	21.00-21.40	21.00-21.25
220-240 lbs.	21.25-21.50	21.25-21.50	21.00-21.40	21.25 only
240-270 lbs.	20.75-21.25	21.35-21.60	21.00-21.35	21.25-21.25
270-300 lbs.	20.50-21.00	21.25-21.50	21.00-21.35	20.75-21.00
300-330 lbs.	20.50-20.75	21.00-21.25	20.75-21.00	20.00-20.75
330-360 lbs.	20.25-20.50	20.75-21.00	20.50-20.85	20.00-20.75

Medium:

160-220 lbs.	18.00-21.00	17.00-20.00	19.75-21.00	18.00-21.00
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SOWS:

Good and Choice:

270-300 lbs.	20.25-20.50	21.00-21.25	20.25-20.50	20.25-20.60
300-330 lbs.	20.25-20.50	20.75-21.00	20.25-20.50	19.25-20.75
330-360 lbs.	19.75-20.50	20.50-21.00	19.75-20.50	20.00-20.50
360-400 lbs.	18.75-20.00	20.00-20.50	19.00-20.25	19.25-20.75

Good:

400-450 lbs.	18.25-19.50	19.50-20.00	18.50-20.00	18.50-19.50
450-550 lbs.	16.75-19.00	18.50-19.50	18.00-19.25	17.75-18.75

Medium:

220-240 lbs.	21.00-21.35	21.25-21.60	21.00-21.40	21.00-21.25
250-550 lbs.	15.75-20.25	17.00-20.00	17.75-20.00	17.50-20.50

PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.50-17.00	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	31.50-32.75	31.00-32.50	31.50-33.00	31.50-32.50
900-1100 lbs.	32.00-33.00	31.25-33.50	31.75-33.00	32.00-33.00
1100-1300 lbs.	32.00-33.00	31.25-33.50	31.75-33.00	31.50-33.00
1300-1500 lbs.	31.75-33.00	31.00-33.25	31.50-33.00	31.00-32.50

Good:

700-900 lbs.	29.25-31.50	29.50-31.25	29.25-31.75	29.25-31.50
900-1100 lbs.	29.50-32.00	29.25-31.25	29.25-32.00	29.25-31.50
1100-1300 lbs.	29.50-32.00	29.25-31.25	29.25-32.00	29.00-31.50
1300-1500 lbs.	29.25-32.00	29.00-31.00	29.25-31.75	29.00-31.25

Medium:

700-1100 lbs.	24.50-29.50	25.00-29.50	23.75-29.25	25.25-29.25
1100-1300 lbs.	24.50-29.50	24.75-29.25	23.50-29.25	25.25-29.25

Common:

700-1100 lbs.	22.50-24.50	23.00-25.00	21.50-23.75	22.00-22.25
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HEIFERS, Choice:

600-800 lbs.	31.50-32.50	30.25-31.00	31.25-32.50	30.75-31.75
800-1000 lbs.	31.50-32.50	30.00-31.50	31.50-33.00	30.50-31.75

HEIFERS, Good:

600-800 lbs.	29.25-31.50	29.00-30.25	28.50-31.50	28.75-30.25
800-1000 lbs.	29.25-31.50	28.75-30.25	28.50-31.50	28.50-30.00

HEIFERS, Medium:

500-900 lbs.	24.00-29.25	25.00-29.00	23.50-28.50	24.00-28.75
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HEIFERS, Common:

500-900 lbs.	21.00-24.00	21.00-25.00	21.50-23.50	21.50-24.00
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COWS (All Weights):

Good	21.50-22.50	22.25-24.50	21.25-23.50	21.50-24.00
Medium	20.00-21.50	21.00-22.50	20.00-21.25	20.00-21.50
Common	19.00-20.00	19.50-21.50	19.25-20.00	19.00-20.00
Can. and Cut	15.50-19.50	15.50-21.50	16.25-19.00	15.00-18.50

BULLS (Xrs, Excl.) All Weights:

Beef, good	22.00-24.00	24.00-25.50	23.50-24.00	22.25-24.00
Sausage, good	22.00-24.00	25.50-26.75	23.50-24.00	24.25-25.50
Sausage, medium	21.00-22.00	24.00-25.50	21.00-23.50	22.50-24.25
Sausage, cut & com.	18.50-21.00	20.00-24.00	18.50-21.00	19.75-22.50

VEALERS (All Weights):

Good & choice	33.00-37.00	32.00-35.00	29.00-31.00	29.00-31.50
Com. & medium	23.00-33.00	25.00-32.00	22.00-29.00	25.00-30.00
Cull, 75 lbs. up	18.00-23.00	20.00-25.00	17.00-22.00	18.00-23.00

CALVES (500 lbs. down):

Good & choice	28.00-31.00	28.00-33.00	26.00-29.00	26.00-30.50
Com. & med.	22.00-28.00	21.00-29.00	20.00-26.00	21.00-26.00
Cull	18.00-22.00	18.00-21.00	16.00-20.00	19.00-21.00

SLAUGHTER LAMBS AND SHEEP:¹

SPRING LAMBS:

Good & choice*	28.50-29.25	27.00-28.25	28.00-28.50	27.50-29.00
Med. & good*	25.75-28.25	25.00-26.75	25.25-27.75	26.50-27.50
Common	22.00-25.00	20.00-24.50	22.00-25.00	23.50-26.50

YRLG. WETHERS (Shorn):

Good & choice*	24.25-25.00	24.25-25.00
Med. & good*	23.00-24.25	23.00-24.25

EWES (Shorn):

Good & choice*	12.50-14.75	13.50-13.90	13.25-13.75	13.00-14.00
Com. & med.	9.00-11.50	11.00-12.50	11.50-13.25	12.00-13.25

¹Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 peels.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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THE NATIONAL PROVISIONER

407 South Dearborn Street • Chicago 5, Illinois

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended September 16 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B ¹	Gd. Handyweights
Toronto	\$28.72	\$31.47	\$30.85	\$27.80
Montreal	29.90	30.60	27.15	
Winnipeg	27.88	30.50	30.60	26.72
Calgary	28.44	30.61	30.00	25.10
Edmonton	28.40	29.00	30.60	23.25
Lethbridge	28.00			
Prince Al.	27.00	27.30	29.35	24.10
Medicine Jaw	28.75	26.60	28.85	25.70
Saskatoon	29.00	28.50	28.85	24.50
Regina	25.55	26.60	28.85	24.00
Vancouver	28.50	28.00		

*Dominion government premiums not included.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for week ending September 23, 1950:

CATTLE			
Week ended	Cor.	Prev. week,	
Sept. 23	1949	20	
Chicago ²	24,975	23,329	22,005
City ³	22,926	22,377	20,777
Omaha ⁴	1,138	1,138	1,534
E. St. Louis ⁵	8,411	8,845	9,184
St. Joseph ⁶	9,569	9,710	9,500
Saints City ⁷	11,329	11,166	9,423
Wichita ⁸	3,591	3,757	5,396
New York &			
Jersey City ⁹	7,008	6,332	6,280
Oklahoma City ¹⁰	6,622	6,667	8,407
Cincinnati ¹¹	4,000	5,000	5,000
Denver ¹²	2,292	2,426	3,851
St. Paul ¹³	19,201	15,426	18,978
Milwaukee ¹⁴	3,493	3,565	3,913
Total	155,023	145,594	147,583

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
Cattle	Calves	Hogs	Sheep
Sept. 20	10,388	532	12,402
Sept. 21	3,679	389	9,252
Sept. 22	1,705	248	9,590
Sept. 23	804	20	8,300
Sept. 24	16,067	543	13,692
Sept. 26	7,308	491	13,614
Sept. 27	12,200	400	11,000

* Week so	35,575	1,434	38,306
Wk.	36,315	1,353	38,057
1949	25,082	2,030	36,101
1948	25,142	3,127	30,540

¹ Including 474 cattle, 87 calves, 8,287 hogs and 2,642 sheep direct to packers.

SHIPMENTS			
Cattle	Calves	Hogs	Sheep
Sept. 20	3,763	2	3,322
Sept. 21	1,440		1,869
Sept. 22	1,068	77	1,045
Sept. 23	128		425
Sept. 25	3,746	5	1,558
Sept. 26	3,030	20	1,563
Sept. 27	4,600		1,000

Week so	11,041	25	2,721	1,015
Wk. ago	12,020	128	3,740	1,123
1949	9,426	171	4,303	1,392
1948	8,531	361	3,769	1,338

SEPTEMBER RECEIPTS			
Cattle	Calves	Hogs	Sheep
Sept. 20	151,003		144,995
Calves		7,654	12,878
Hogs		213,093	200,757
Sheep		45,081	51,898

SEPTEMBER SHIPMENTS			
Cattle	Calves	Hogs	Sheep
Sept. 20	53,408		55,117
	22,639		25,473
		10,126	10,213

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Sept. 27.

Week ended	Week ended	Sept. 27	Sept. 21
Packers' purch.	29,681	34,302	
Shippers' purch.	4,893	6,875	
Total	34,574	41,177	

CANADIAN KILL

Inspected slaughter in Canada, week ended September 16.

CATTLE			
Week Ended	Same Week	September 16	Last Year
Western Canada	...13,708		18,569
Eastern Canada	...14,020		17,428
Total27,728		35,997

HOGS			
Western Canada	...19,520		14,525
Eastern Canada	...51,296		49,925
Total70,816		64,450

SHEEP			
Western Canada	...5,779		5,963
Eastern Canada	...14,578		21,063
Total20,357		27,026

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 22:

Cattle	Calves	Hogs	Sheep
Salable	...351,127	808	674
Total (Incl. directs)	..4,363	5,234	13,027
Previous week			18,535
Total (Incl. directs)	..440,1032	827	609
"Including hogs at 31st street."	..3,935	4,050	22,137

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 21:

Cattle	Calves	Hogs	Sheep
Los Angeles	7,700	1,100	2,200
N. Portland	2,735	550	1,050
S. Francisco	1,375	100	1,800

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 23, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 2,942 hogs; Swift, 413 hogs; Wilson, 2,484 hogs; Agar, 7,392 hogs; Shippers, 7,834 hogs; Others, 19,771 hogs.

Total: 24,975 cattle; 1,518 calves; 40,836 hogs; 6,111 sheep.

KANSAS CITY

Armour, 4,702 cattle, 2,909 hogs; Cudahy, 2,056 cattle, 836 hogs; Swift, 4,620 cattle, 3,054 hogs; Wilson, 938 cattle, 1,270 hogs; Central, 1,714 cattle; Others, 5,104 cattle, 2,4171 hogs.

Total: 20,033 cattle, 12,260 hogs; 9,718 sheep.

OMAHA

Armour, 4,481 cattle, 4,009 hogs; Cudahy, 5,010 cattle, 4,248 hogs; Swift, 4,896 cattle, 5,708 hogs; Wilson, 2,781 cattle, 3,163 hogs; Eagle, 65 cattle.

Greater Omaha, 243 cattle; Hoffman, 81 cattle; Rothschild, 418 cattle; Roth, 179 cattle; Kingman, 1,319 cattle; Ranchers, 31 cattle; Midwest, 28 cattle; Others, 6,861 cattle.

Total: 21,552 cattle, 24,139 hogs; 9,146 sheep.

E. ST. LOUIS

Armour, 2,941 cattle, 1,501 hogs; Swift, 4,493 cattle, 2,970 hogs; Hunter, 977 cattle, 4,802 hogs; Heil, 2,201 cattle, 2,900 hogs; Krey, 1,201 cattle, 1,060 hogs; Laclede, 1,181 cattle; Siefert, 3,677 cattle.

Total: 18,269 cattle, 6,070 hogs; 9,785 sheep.

ST. JOSEPH

Armour, 3,133 cattle, 260 hogs; Swift, 3,070 cattle, 257 hogs; Others, 5,238 cattle, 3,027 hogs.

Total: 11,441 cattle, 864 hogs; 20,931 sheep.

Does not include 134 cattle, 5,340 hogs and 4,348 sheep bought direct.

SIOUX CITY

Armour, 3,753 cattle, 10,443 hogs; Cudahy, 4,663 cattle, 10,563 hogs; Swift, 4,284 cattle, 18,359 hogs; Others, 227 cattle; Shippers, 8,904 cattle.

Total: 20,031 cattle, 72 hogs; 19,384 sheep.

WICHITA

Cudahy, 1,288 cattle, 478 hogs; Guggenheim, 361 cattle, 292 hogs; Dunc., Ostergard, 58 cattle, 95 hogs; Sunflower, 9 cattle, 30 hogs; Pioneer, 13 cattle; Excel, 479 cattle; Others, 1,917 cattle.

Total: 4,220 cattle, 478 hogs; 4,055 sheep.

Does not include 810 cattle, 4,770 hogs and 519 sheep bought direct.

OKLAHOMA CITY

Armour, 2,165 cattle, 466 hogs; Wilson, 1,797 cattle, 490 hogs; Others, 81 cattle, 793 hogs.

Total: 4,048 cattle, 956 hogs; 3,151 sheep.

Does not include 943 cattle, 680 calves, 6,233 hogs and 1,500 sheep bought direct.

LOS ANGELES

Armour, 71 cattle, 376 hogs; Cudahy, 127 cattle, 154 hogs; Swift, 274 cattle, 182 hogs; Wilson, 402 cattle, 2 hogs; Atlas, 608 cattle; Clougherty, 58 cattle; Coast, 321 cattle, 4 hogs; Harman, 197 cattle, 5 hogs; Luer, 152 cattle, 658 hogs; Union, 96 cattle, 100 hogs; United, 274 cattle, 182 hogs; Others, 3,868 cattle, 371 hogs, 617 sheep.

Total: 6,707 cattle, 970 hogs; 1,791 sheep.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	157
Kahn's	1,007
Lohrey
Meyer
Schlachter	107	112	41
Northside
Others	3,908	830	18,918	1,805
Total	4,015	942	19,925	2,063
Does not include 236 cattle and 73 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,173	86	2,438	9,533
Swift	1,721	96	1,909	15,098
Cudahy	1,030	19	2,165	3,426
Wilson	825	10	1,000	1,000
Others	3,957	325	3,171	1,886
Total	8,706	529	9,683	29,445

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,455	2,009	13,839	2,929
Bartsch	915	10	100	100
Cudahy	1,592	850	1,000	574
Rifkin	873	21	100	100
Superior	1,741	100	100	100
Swift	6,729	1,981	22,198	3,064
Wilson	2,006	1,659	7,731	1,676
Total	19,291	6,520	43,768	8,233

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	791	1,951	1,600	919
Swift	1,966	1,712	1,044	1,207
Blue Bonnet	357	51	100	100
City	366	6	142	100
Rosenthal	311	60	100	100
Total	3,791	3,789	2,885	2,126

CORN BELT DIRECT TRADING

CORN BELT DIRECT TRADING

Des Moines, Ia., September 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

Week ended	Cor. week
Sept. 23	1949
160-180 lbs.	\$16.25@19.50
180-240 lbs.	18.75@22.50
240-300 lbs.	20.00@21.00
300-360 lbs.	19.50@20.75
Sows:	
270-360 lbs.	\$19.50@20.50
400-550 lbs.	16.25@18.75

Receipts of hogs at Corn Belt markets were:

This week	Same day last wk.
estimated	actual
Sept. 22	48,000
Sept. 23	36,000
Sept. 25	50,000
Sept. 26	48,000
Sept. 27	50,000

LIVESTOCK RECEIPTS

Receipts at major markets were as follows:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Sept. 23	321,000	417,000	247,000
Sept. 16	514,000	423,000	291,000
1949	354,000	469,000	276,000
1948	338,000	297,000	432,000
1947	327,000	291,000	390,000

HOGS AT 11 MARKETS, Wk. Ended:

	Sept. 23	Sept. 16
1949	335,000	336,000
1948	336,000	322,000
1947	330,000	326,000

AT 7 MARKETS, Week Ended:

	Sept. 23	Sept. 16	Sept. 1949	Sept. 1948	Sept. 1947
1949	225,000	266,000	100,000	100,000	100,000
1948	223,000	261,000	121,000	121,000	121,000
1947	231,000	184,000	136,000	136,000	136,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	13,429	12,625	18,749
1949	8,486	7,955	10,255

COW:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	2,048	1,715	1,875
1949	1,752	1,632	1,730

BULL:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	833	752	832
1949	11,104	11,104	11,104

VEAL:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	10,192	11,524	11,104
1949	11,104	11,104	11,104

LAMB:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	39,929	38,662	38,683
1949	37,955	37,955	37,955

CALVES:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	11,134	10,161	12,607
1949	10,161	10,161	12,607

MUTTON:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	2,774	2,774	2,774
1949	2,774	2,774	2,774

HOG AND PIG:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	13,139	11,778	11,778
1949	11,778	11,778	11,778

PORK CUTS:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	125,371	104,623	134,600
1949	104,623	104,623	134,600

BEEF CUTS:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	12,222	11,527	12,222
1949	11,527	11,527	12,222

BOGS:

	Week ending Sept. 23, 1950	Week previous	Same week year ago
1950	2	—	—
1949	—	—	—

LAMB AND MUTTON CUTS:

	Week ending Sept. 23, 1950	Week previous	Same week year ago

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage & Smokehouse Equipment

2465-GRINDER:	256 Buffalo, 7½ HP., excellent cond.	\$ 495.00
2735-GRINDER:	232 (New—never used) with motor	325.00
2174-SILENT CUTTER:	Buffalo #3-B, direct drive, with 2½ HP. motor, excellent cond.	575.00
1706-SAUSAGE STUFFER:	Randall 400S cap, 100 ft.	675.00
2173-SAUSAGE STUFFER:	Buffalo #3-B cap, excellent cond.	595.00
2636-SLICER:	Anco, complete with knives, motor, conveyor	375.00
2678-SLICER:	U.S. Model 150B, no stand or shelling attachment	325.00
2701-ALUMINUM HAM MOLDS:	(10) size 82 to 102, (25) size 102 to 122	4.50
2182-HAM PUMPING SCALE:	Toledo, 300 cap. 4 oz. to 20 oz. chart reading, excellent cond.	275.00
2715-BACON HANGERS:	(100) galv. en.	.11
2676-SMOKESTICKS:	42", wooden, en.	.05

Kill Floor & Rendering

2562-PAUNCH WASHING SETUP:	Anco, with Hoist, (New—never used)	\$ 500.00
2752-SHOULDER CUTTER:	Dunseth 2560, with motor	1050.00
2240-BEEF HOIST:	Anco, 2478, electric, with 5 HP. motor, limit switch, (NEW)	595.00
2698-CALING CRUSHER:	Globe, 18", with motor	525.00
2672-HOG:	Boss 2100, with 40 HP. motor, flexible coupling, starter & base	1750.00
2198-ENTRAL WASHER:	(NEW) Globe 2308, 30"x16", with motor, starter..	1500.00
1913-HYDRAULIC PRESS:	Anco, 300 Ton, with pump, plates, etc. excellent cond.	2200.00
2634-COOKER:	5x10" (NEW) not for press	3350.00
2757-COOKER:	Boss 5x10	1800.00
2669-LARD PUMP:	Anco, 2227 Duplex, fabricator 3"x22" (New—Never Used)	215.00
1942-RENDERING TANK:	Koch 500 gal. excellent cond.	385.00

Miscellaneous

2706-SOUP FILLER:	Food Machinery 12 pocket, stainless steel. Like new, used one day	\$2625.00
2712-DICER:	Diana 27, dices 3/16"	625.00
2727-TRAILER TANK:	Held built, 2000 gal. cap. completely equipped with steam coils, trailer like new purchased 1948, excellent cond.	1600.00
2703-TRUCK:	International KB6, dual wheel, insulated body, used very little	Bids requested
2755-SKIDS:	(300) Barrett-Cravens, steel bound, 22x38" 36x48", 7' legs, en.	5.00
	LIFT TRUCKS:	For above skids
1949-COOLER:	17' l. x 10' wd. 8' high, 6" fiber glass insulation, sections in 2 rooms with doors	75.00
2733-FLOOR SCALE:	Fairbanks-Morse Dial, 17002 cap. used only short time	775.00
2754-SCALE:	Fairbanks-Morse, 10002 dial, 2 tare beams, like new cond.	685.00
2756-FAIR:	Toledo Computragram 21031B, 302 cap.	495.00
2736-KETTLES:	(3) 60 gal. cap. steel, 402 pressure	100.00
1983-PAK TYER:	Felins, Model F-10, only 9 mo. old.	70.00
2164-OVEN:	Meek Reel, gas fired, including burners, 54 pan cap.	350.00
		425.00

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Will sell "WITHOUT CASH" substantial interest in a packing house located in best section of southern to parts of nation who can furnish surety bond or cash to insure the business held under your management. Will also set balance of stock to operators to be paid for from earnings. This plant, with killing capacity of 800 hogs and 150 cattle weekly, also has complete sausage kitchen with large capacity. Plant is debt free, with unlimited operating funds. This is a chance for some aggressive man who can qualify to run his business for himself and is made possible by the poor health of the owner, who will not be able to assist in the management. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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- 1-Anco #261 Grease Pump, M.D.
- 1-Anco Continuous Screw Cracking Press, installed one year.
- 1-Steel 2,000 gal. Jack., O.T. agit. Kettle.
- 2-Dope seamless Jack., Kettles, 350 and 600 gal.
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- Used and rebuilt Anderson Expellers, #1, RB, Duo and Four Duo.
- 2-5x9 Anco Cookers.
- 1-Anco 4x8' Lard Roll.
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Meat Packing plant doing large retail and custom business a few miles from Indiana's second largest city. An eight year established business with modern equipment. Owner wants to retire. Send for complete information. Box FS-338, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Packing house in center of state's best livestock area, both cattle and hogs. On rim of the piney woods and less than 100 miles from large industrial cities. Killing capacity 1,000 hogs and 100 cattle per week. Complete sausage kitchen. Flexible overhead makes it possible to operate profitably at half capacity if desirable. Will sacrifice due to ill health on any reasonable terms. FS-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NEW SLAUGHTER HOUSE FOR SALE At half its cost. Terms. Equipped to kill all species. Colder capacity 50 cattle. State inspected. Cattle raising territory of northern California. A. F. Dobrowsky, 1552 Oregon Street, Redding, California.

MEAT MARKET: Busy location at corner of North Avenue and Crawford Ave., Chicago. Sausage room and equipment. This location can easily be an eight man shop. Owner is in other business. \$12,000. FS-337, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern sausage manufacturing plant in a large mid-western city, producing 50,000 to 60,000 pounds weekly. A good profitable operation. FS-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT for sale, in central Oregon. Capacity of 100,000 to 90,000 lbs. raw material per week. No competition. FS-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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CASING MAN: Thorough knowledge of all casings, selecting, worldwide experience, sales ability, live wire, can take charge of plant. 25 years' experience. Export connections. W-310, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

RENDERING SUPERVISOR: Wet, dry, edible, inedible. North or midwest desired. W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE AND HOG BUYER: 20 years' experience. Familiar with local shipping and chain store business. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: 25 years' general packing house experience. Curing, sausage, processing, rendering, labor relations. Ability and know-how. W-313, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 22 years' experience local areas, chain stores and advertising. Well known around Philadelphia, New York, Boston. W-314, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

TRAINED and EXPERIENCED

SAUSAGE KITCHEN WORKING FOREMAN

Independent Texas packer wants experienced working sausage kitchen foreman, to supervise 15 to 20 employees. Must be capable of assuming larger responsibilities. W-332, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man for service in South America, age 25-28, thoroughly experienced in beef sales and cutting. Address application with personal data and experience to Box W-333, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, age, references and expected salary. W. 316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PHARMACEUTICAL MANUFACTURER

Interested in obtaining services of a man capable of assisting foreman. Must be experienced in making products of animal origin such as liver extracts, bile products, natural hormones, etc. Reply in detail to W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN WANTED

Established eastern seasoning house wants salesmen to open packinghouse accounts in territory heretofore only lightly covered. Territory open includes Michigan, Ohio, Missouri, Illinois, Indiana and Iowa. Salary plus commissions available for the opportunist. Please give outline of experience, age, territory and salary desired when answering.

W-318, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N. Y.

SAUSAGE MAKER

Unusual opportunity for first class sausage maker capable of turning out top quality product. Excellent opening for right man. This is a new department in B.A.I. plant located in Pennsylvania and not yet in operation. Apply stating details of experience and capabilities to Box W-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COMPETENT SAUSAGE MAKER wanted for small Colorado plant with excellent opportunity. Position permanent, merit compensated. W-334, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALEMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories available in east, including New York, and middle west. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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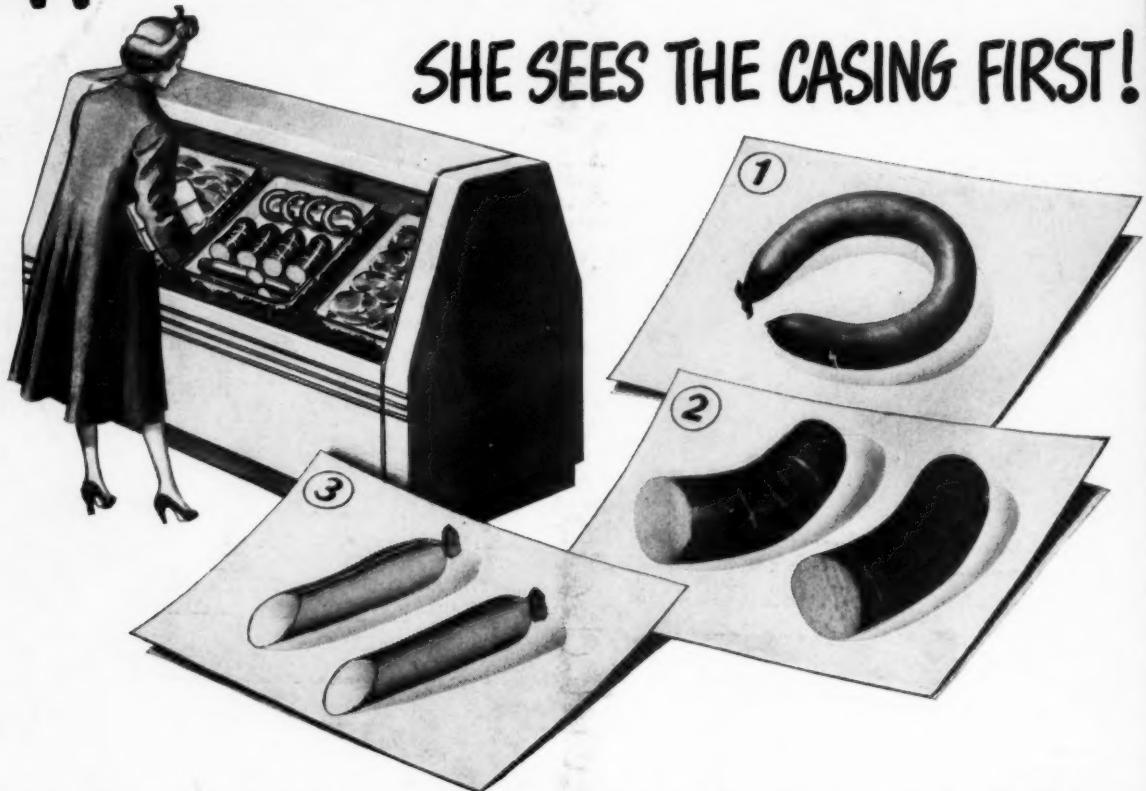
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